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Local homes with radiant style

The Mendez family's color-drenched den (see page 88)

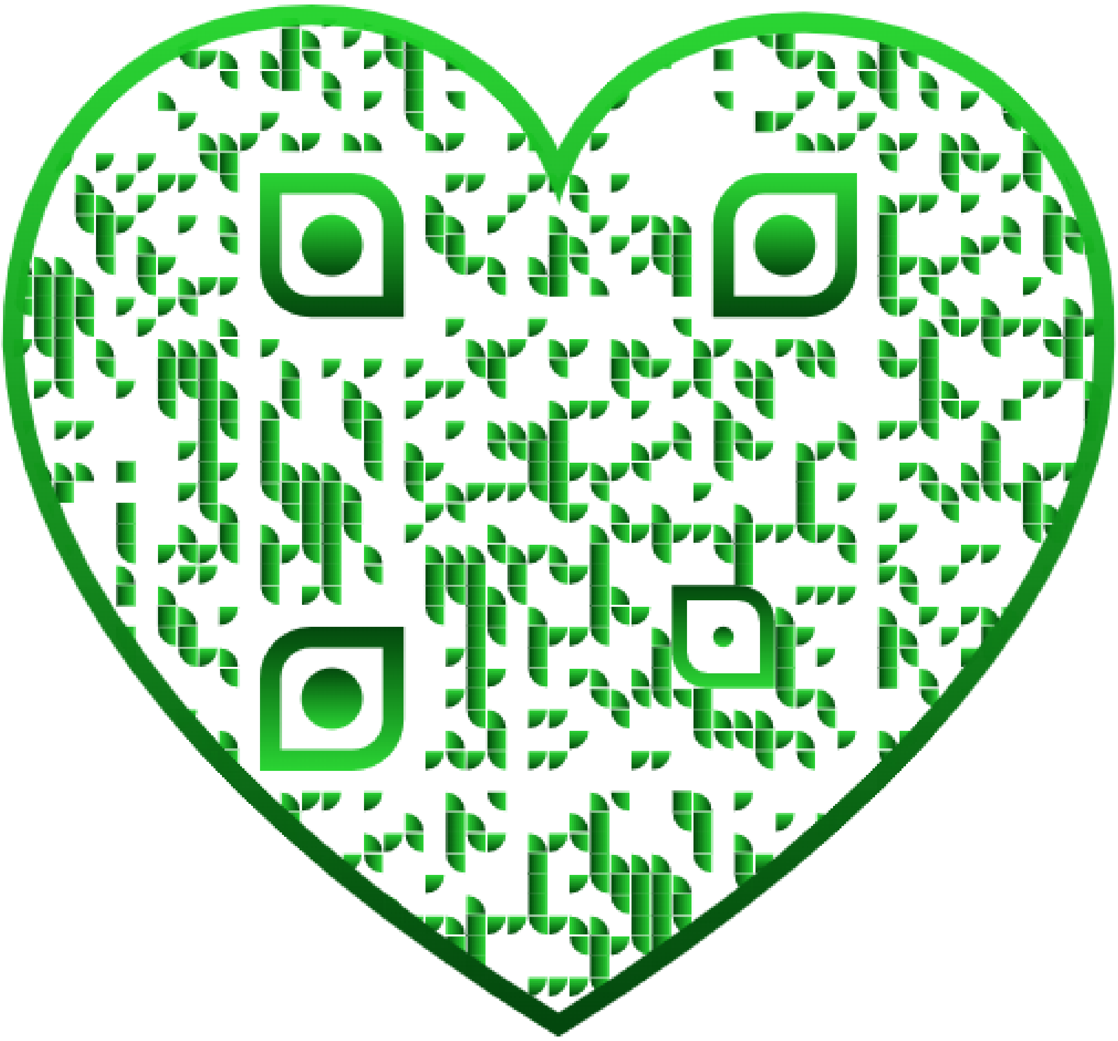
Bold Moves on Rutledge

A Curated Haven in Windermere

**Faces of Charleston Special Advertising Section (see page 139)*

Plus!

Refreshing recipes for hot summer nights, **Berkeley County's moonshine legacy**, & digging into the city's past



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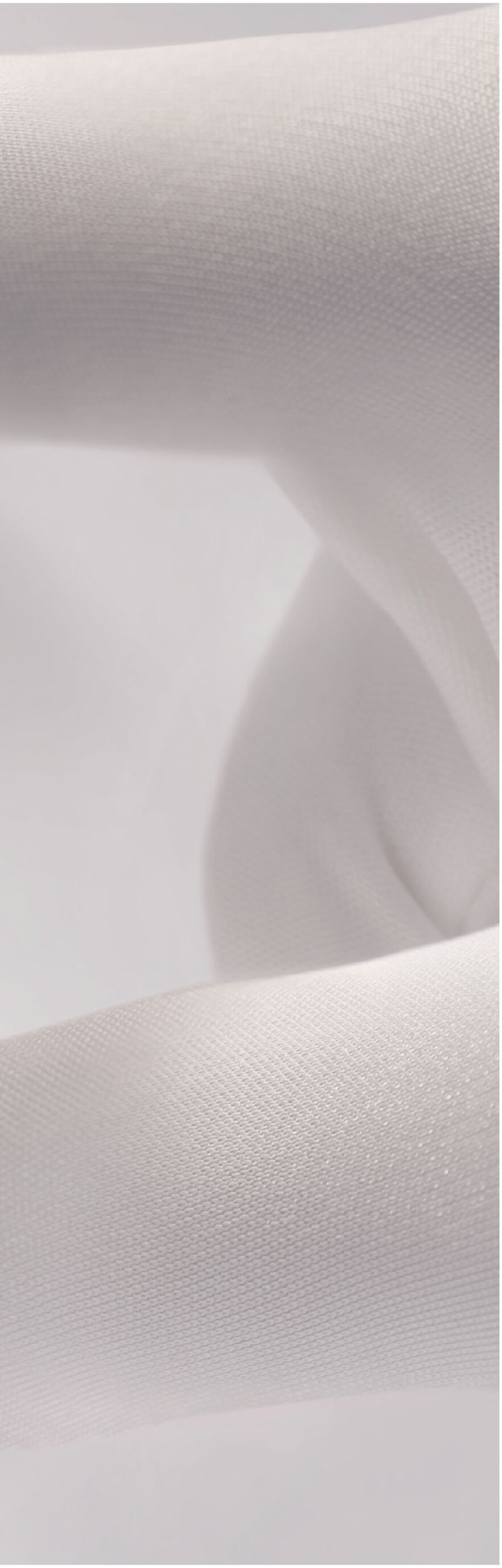

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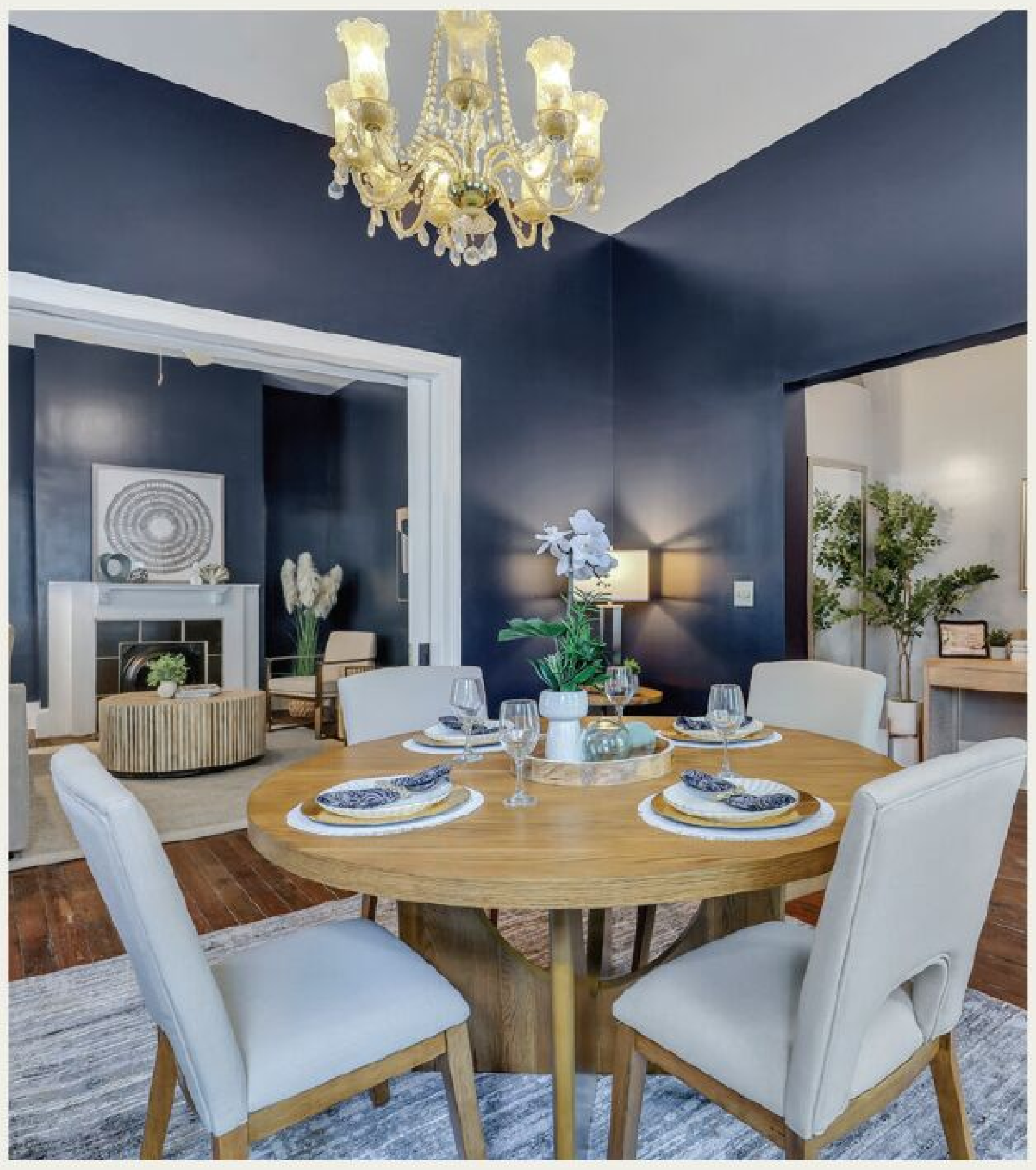

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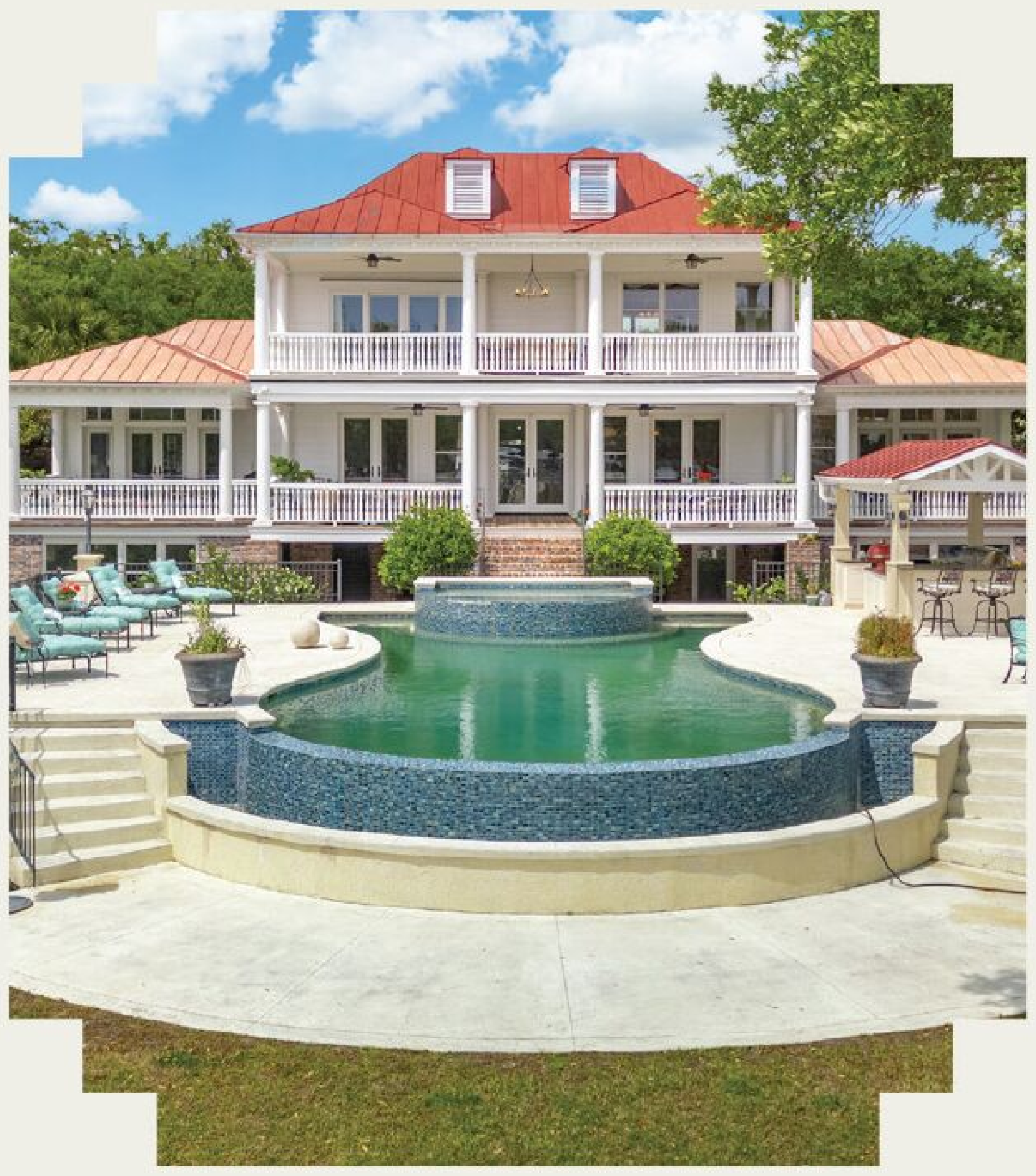

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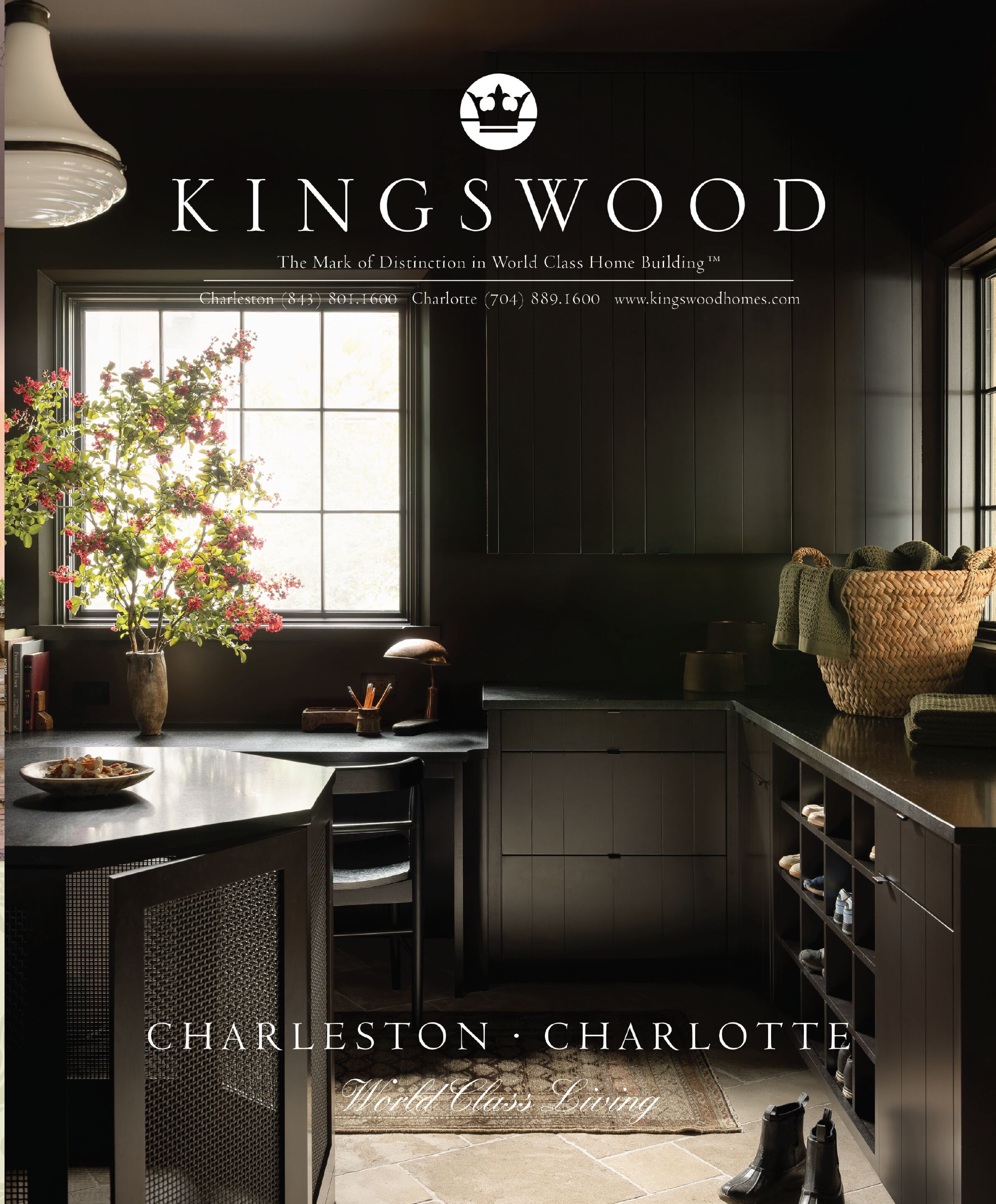
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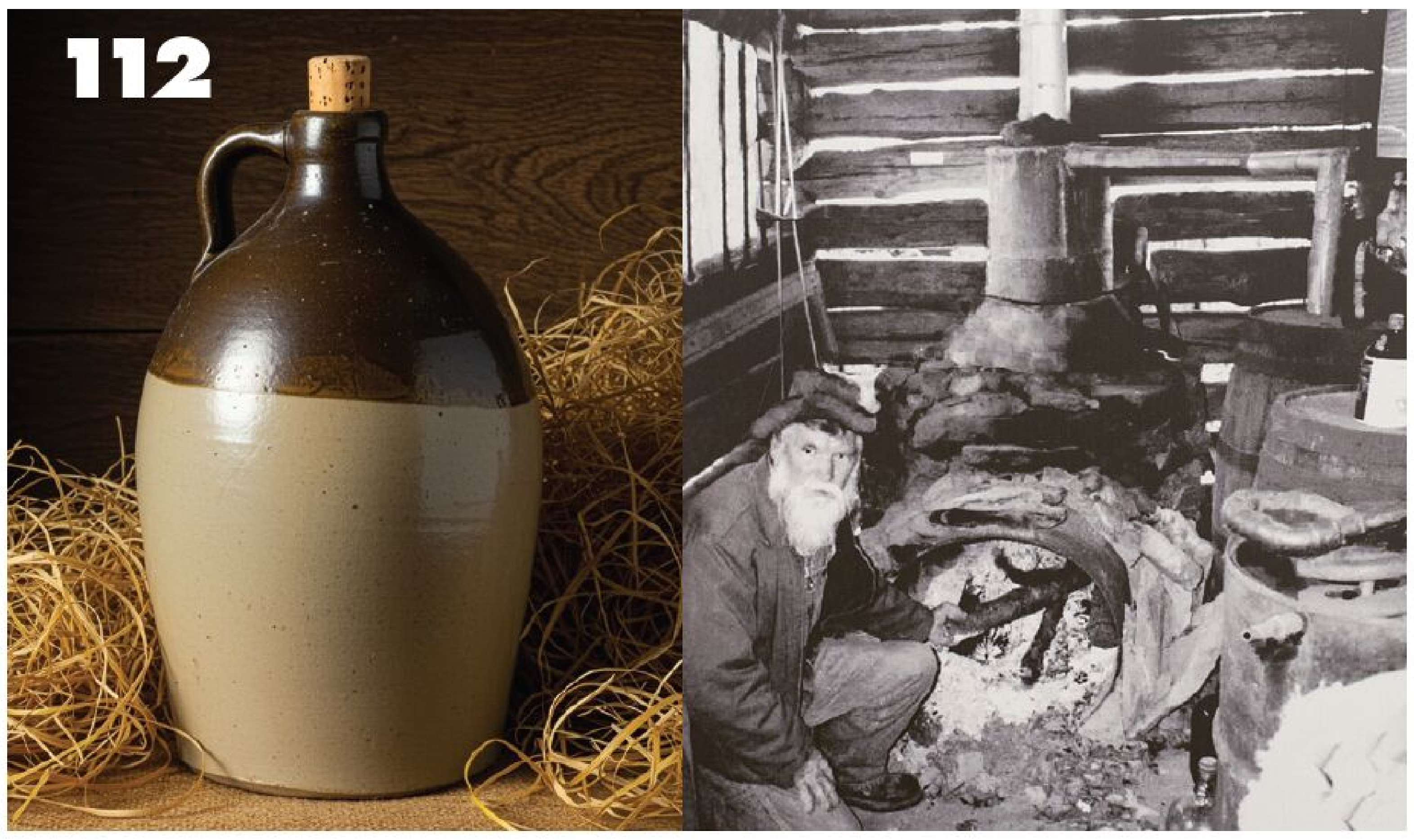

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by Marion Sullivan Five chefs share their recipes for simple, refreshing meals for the steamy season—think fresh produce, local seafood, and loads of flavor

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by Suzannah Smith Miles During Prohibition, this densely forested corner of Berkeley County became a capital for corn liquor, including kingpins, corruption, and infamous mobster Al Capone

Cover: The color-drenched den of the Mendez home on Rutledge Avenue; photograph by Julia Lynn

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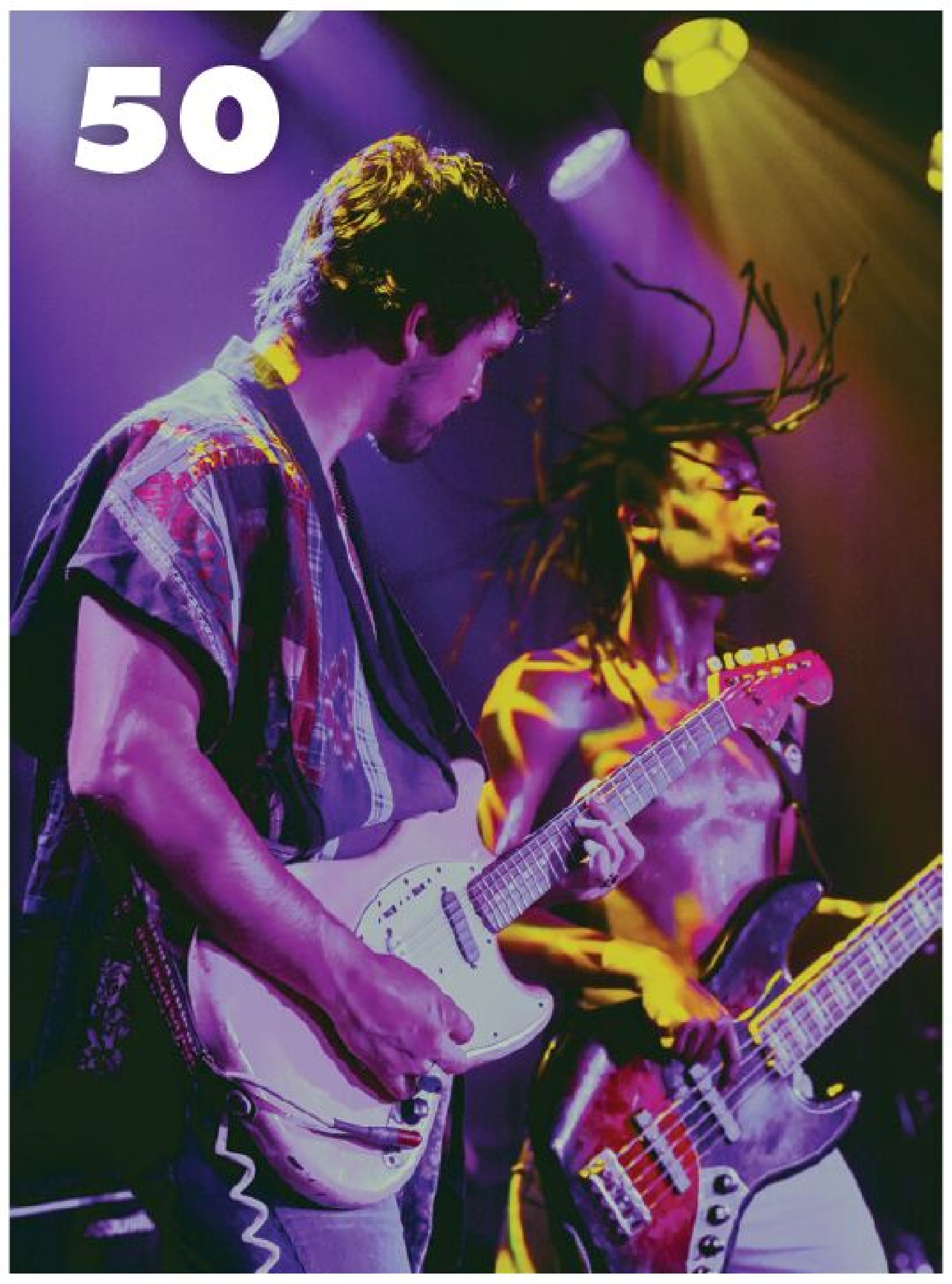

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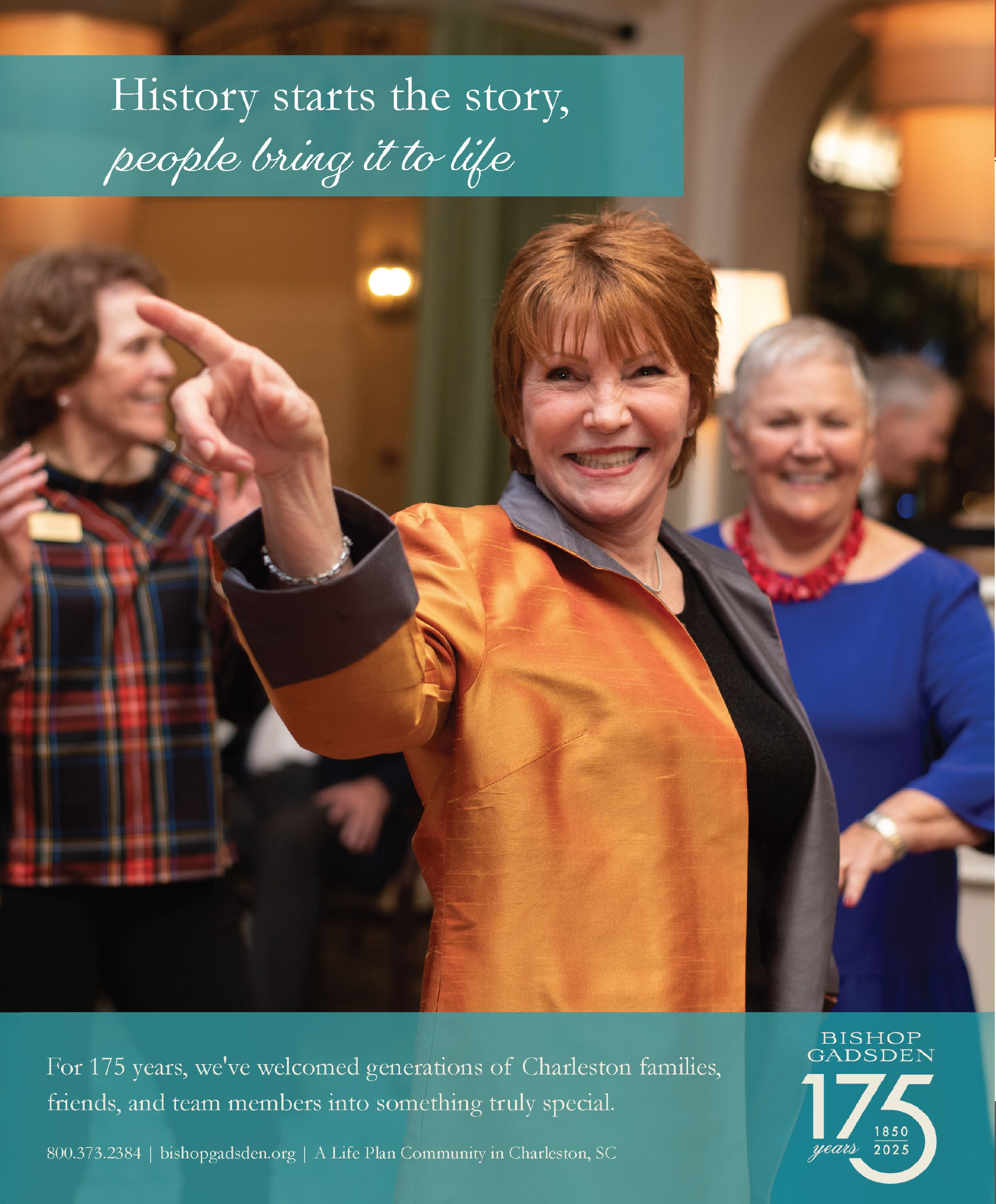

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"I'm looking forward to the interview with Seahorse bartender Christian Favier; I've heard such great things about this spot! (15 Minutes With, page 124)

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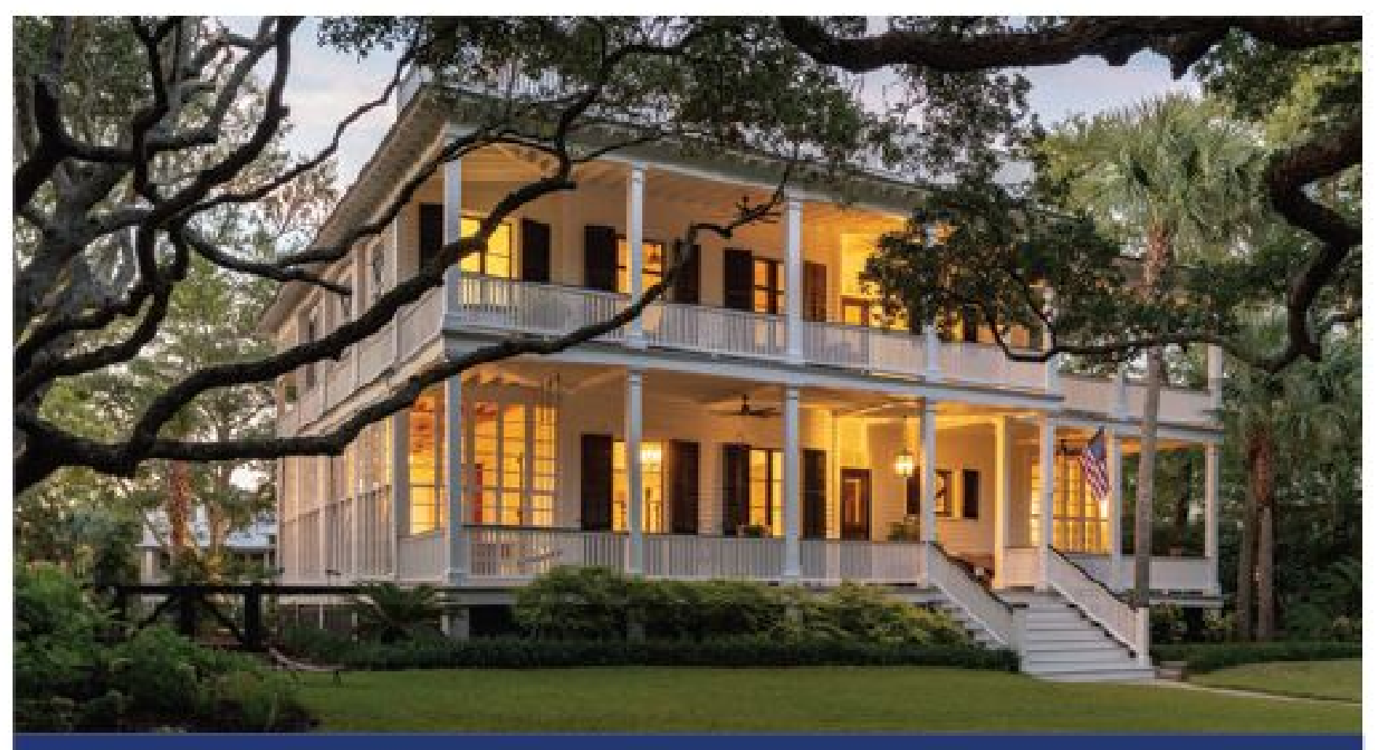

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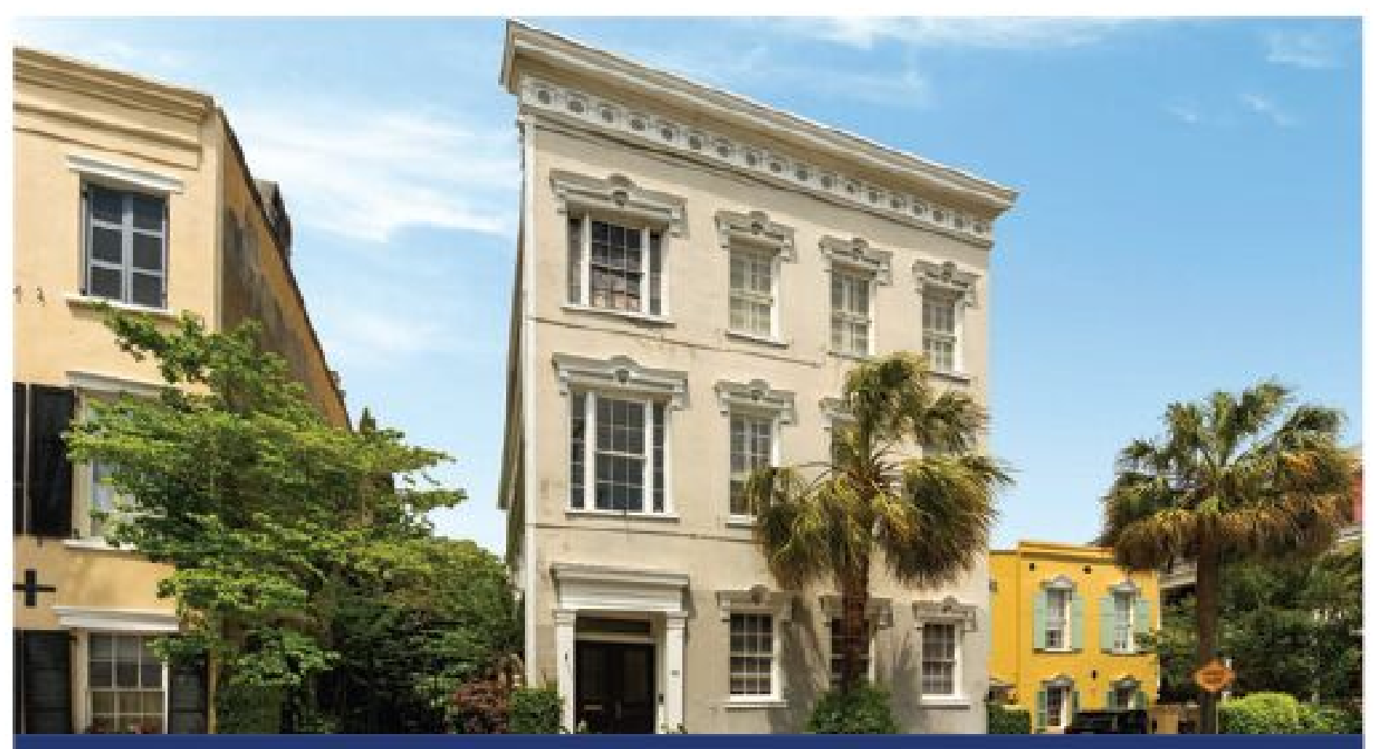

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On the House

Again, I must say—I love my job. From digging into all aspects of life in Charleston while developing article ideas, to the puzzle-solving exercise of assembling them into an issue, to geeking out of over word usage, it's all deeply satisfying. Even the nitty-gritty task of making copy fit the page brings me joy. As a curious (read: nosy) person, I especially enjoy scouting homes—meeting the owners and seeing how their personalities and experiences shine through their design and decor choices. And in my quarter century with the magazine, I've seen some amazing ones.

It's part of our mission to give you access to all manner of Lowcountry residences, whether centuries-old mansions downtown, country homes, epic penthouses, four squares in Hampton Park Terrace, midcentury ranches, funky cottages, or beach houses of all eras and styles. *And that variety is the point: some are purely aspirational (for most of us), others more down-to-earth, but all are opportunities to meet your neighbors, see how they live, and glean design ideas and local resources.*

For this Home Design issue, editor at large Stephanie Hunt takes us through a 19th-century frame house on Rutledge Avenue that's seemingly traditional from the outside and anything but inside. Within its walls, elegant yet adventurous design elements await around every corner, like the wow-worthy dining room ceiling, the sexy monochrome kitchen, and that color-drenched den you saw on the cover. This was a fun house to scout, particularly with homeowner Phoebe Mendez sharing the stories behind various treasures, whether collected during her family's travels or inherited from a loved one. A happy place, indeed!

Over in West Ashley, home editor Jennifer Pattison Tuohy relays the labor of love behind interior designer Angie Hranowsky's low-slung, modernist bungalow that was eight years in the making ("Worth the Wait," page 75). I've long been a fan of Angie and her work, and this home is a breath of fresh air.

Enjoy!

Darcy Shankland

dshankland@charlestonmag.com

Tour years' worth of homes featured in our pages at charlestonmag.com/thecharlestonhome.

PHOTOGRAPH BY ANNE RHETT

Editor in chief Darcy Shankland

Celebrating 50

The City Magazine Since 1975

The Home Design Issue

charleston

Good as Gold

Local homes with radiant style

Bold Moves on Rutledge

A Curated Haven in Windermere

The Navy Yard's New Design District

Plus! Refreshing recipes for hot summer nights, Berkeley County's moonshine legacy, & digging into the city's past

JULIA LYNN

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AMELIA KRALES

JENNIFER PATTISON TUOHY

"Angie Hranowsky's slow-and-steady approach to building her dream home proves that with patience and perseverance, big dreams are possible!"

WRITER: "Worth the Wait" (page 75)

CURRENT PROJECTS: "Navigating the joys of the college application process with my 17-year-old rising senior"

TOPS ON HER HOME WISH LIST: "Artwork, always"

HER HOME DESIGN STYLE: "A work in progress!"

SEE MORE WORK: JP2emedia.com

HÉLENE DUJARDIN

"Every dish was a great surprise of flavor and texture. I'm never shocked by the multitude of talented chefs we have in Charleston, but I'm always amazed at their creativity."

PHOTOGRAPHER: "Cool Summer Suppers" (page 100)

HER SUMMER PLANS: "Traveling home to France, celebrating my 50th birthday, and taking other trips that are long overdue"

HOME TREASURES: "My dad was an amazing watercolor and acrylic artist, and I love having his paintings around me."

SEE MORE WORK: HeleneDujardinPhotography.com

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DARIA SMITH

"The past echoes through the present as the Navy Yard reinvents itself as a beacon for design in the South. This story is a powerful reminder of how vital adaptive reuse can be, not just architecturally but culturally."

WRITER: "Design Hub" (page 52)

TOPS ON HER HOME WISH LIST: "A commissioned portrait of my German shorthaired pointer, Gracie, and to fall head over heels for a vintage Persian rug at an estate sale"

SEE MORE WORK: DariaRoseSmith.com

JULIA LYNN

"It's always a treat to photograph truly unique homes, and these two are no exception. Both are filled with art and treasures that speak to the homeowners' personalities."

PHOTOGRAPHER: "Worth the Wait" (page 75) and "The Happy Place" (page 88)

TOPS ON HER HOME WISH LIST: "A pool!"

HER HOME DESIGN STYLE: "Collected and colorful"

SEE MORE WORK: JuliaLynn.com

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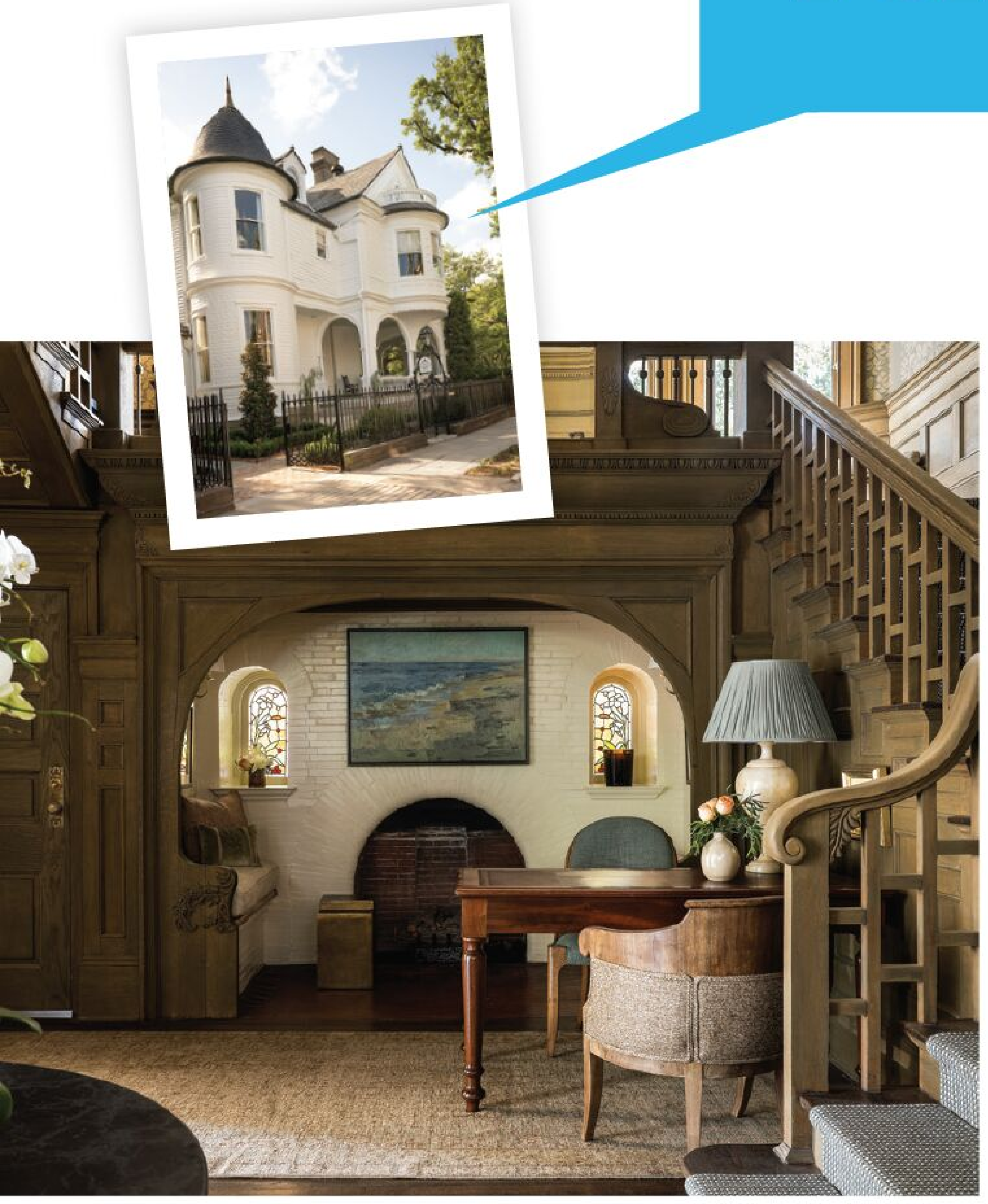

{ Welcome In }

In April, our "Inn Keeping" feature offered readers a glimpse into the newly restored, redecorated, and reconceptualized Two Meeting Street Inn, a storied 19th-century manse and former bed-and-breakfast overlooking White Point Garden.

You replied:

>> "I love the understated luxury the renovation embodies. It is divine!" —@irenepowellhudson

>> "Such a beautiful gem." —@seabrookislandrealestate

>> "The woodwork! One of the true gems in our city." —@charleston_pickers

>> "It's always been such a whimsical Victorian moment surrounded by all of that Colonial and Antebellum splendor." —@kevin_wiggs_muralist

YOU GROW GIRL!

For our April small business story, we caught up with plant guru Nancy Terebecki-Smith, whose Rooted in Charleston business includes a downtown brick-and-mortar Eden for all things that grow and "Greenie" the bus.

You responded:

>> "Forever obsessed with and grateful for Rooted in Charleston!" **—@rosiethewanderer**

>> "Nancy deserves all of the accolades, her shop is incredible!" **—@collagekitsch**

>> "Yes, yes, and yes to this!" **—@thepapercanopy**

>> "We love Nancy and her green thumbs!" **—@navyyardchs**

ISLAND OASIS

For the May issue, we spoke with Betsy Fuller and Vaughn Connolly of A Maker's Post, a beloved Sullivan's Island shop stocked with local art, plants, and gifts that has become a hub for community happenings.

You said:

>> "This quaint place is in a league all its own!" **—@peaseholland**

>> "Love this little gem of a shop!" **—@bennieandcoco**

>> "Best vibes and small treasures here!" **—@hello.world.treasures**

>> "The best neighbors!" **—@coopsullivansuncensored**

Scan to read the stories at charlestonmag.com.

[JOYFUL CREATIONS]

As part of our "Charleston Makers" campaign, we highlighted the nostalgic watercolor collages created by local artist Anna Chen, who delighted audiences during a solo show at Hed Hi Studio in May.

You commented:

>> "Anna is so talented and brightens up every room!" **—@heycristyarmstrong**

>> "Well-deserved! This is so great, love you!" **—@collagekitsch**

>> "She is a wonderful artist! So happy to see her featured here." **—@cynthiahayes**

>> "Anna is such a positive force in the Charleston arts community! I only wish I lived closer so I could take some of her amazing workshops." **—@revistioniststudio**

Share Your Two Cents

Send comments to editor in chief Darcy Shankland: e-mail dshankland@charlestonmag.com or mail to P.O. Box 1794, Mount Pleasant, SC, 29465. Post at charlestonmag.com, facebook.com/charlestonmag, or @charlestonmag. All correspondence is considered for publication and may be edited for length and clarity.

PHOTOGRAPHS BY (INN-2) KATIE CHARLOTTE, (NANCY TEREBECKI-SMITH) MICHELLE HART, (FULLER & CONNOLLY & A MAKER'S POST) AMANDA BOUKNIGHT, & (CHEN) JESS HILL & COURTESY OF (STORE) ROOTED IN CHARLESTON

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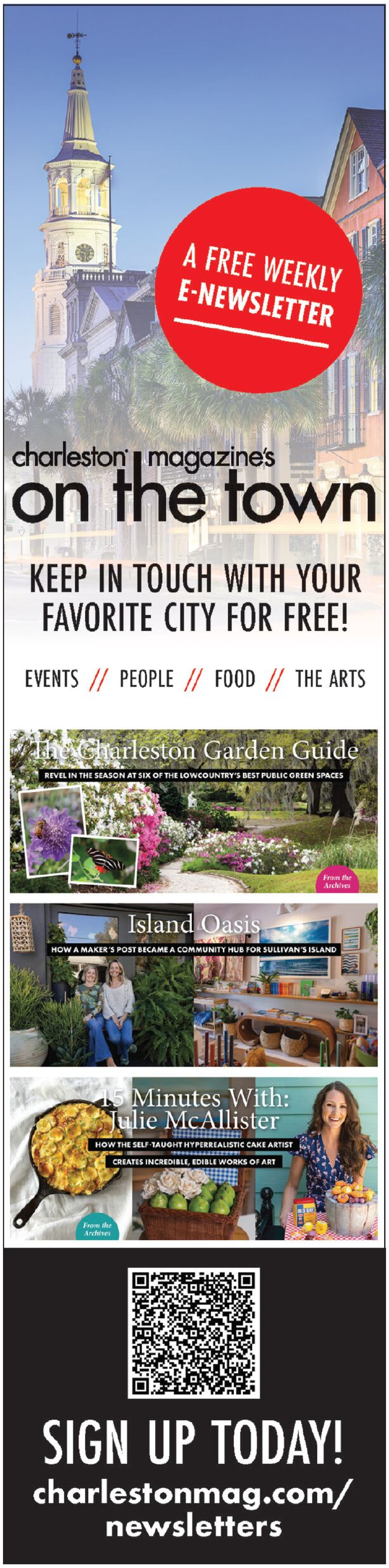
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Island Oasis
HOW A MAKER'S POST BECAME A COMMUNITY HUB FOR SULLIVAN'S ISLAND

15 Minutes With: Julie McAllister
HOW THE SELF-TAUGHT HYPERREALISTIC CAKE ARTIST CREATES INCREDIBLE, EDIBLE WORKS OF ART

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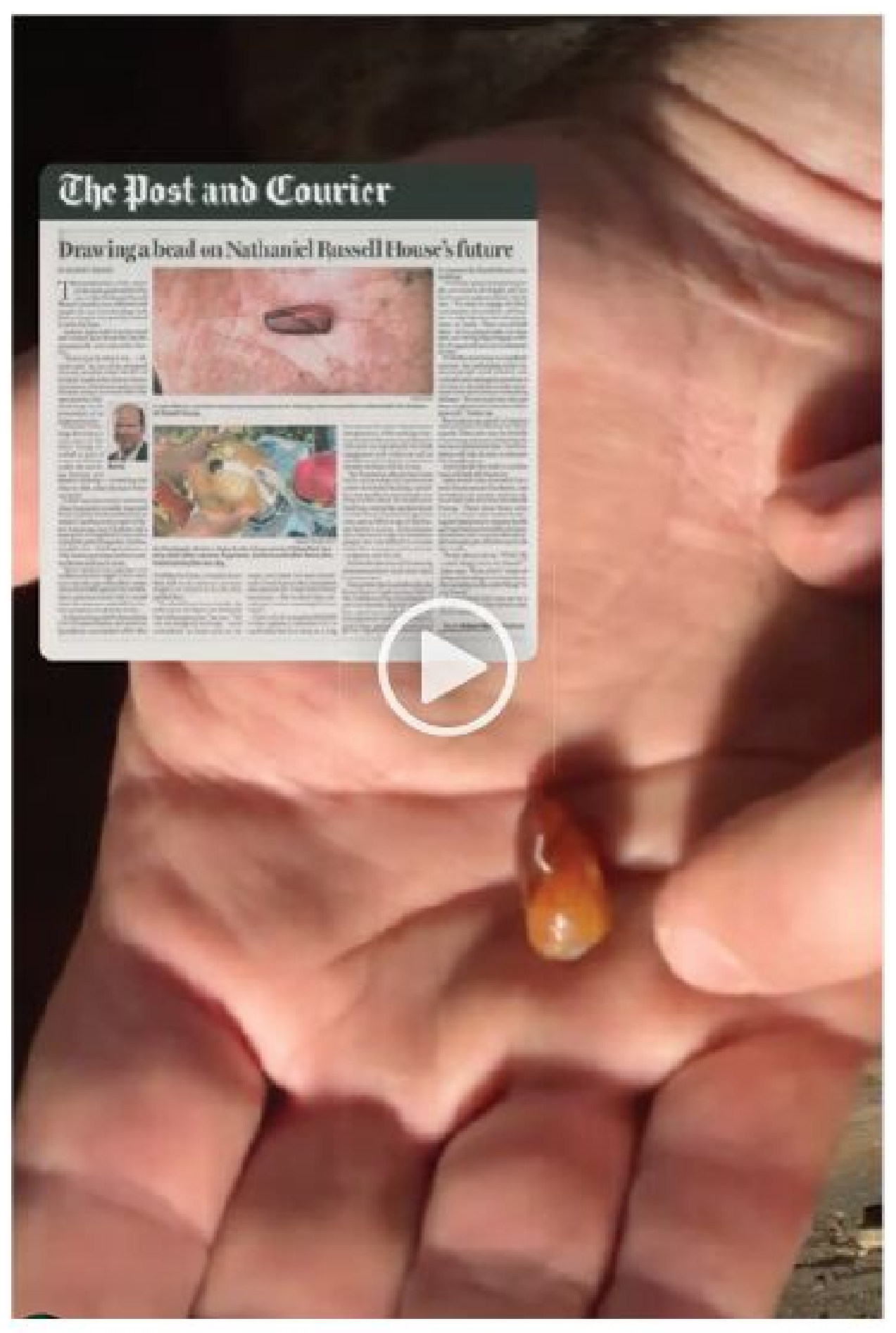
Dive In Tour the artfully designed interiors and lush gardens of our cover story home ("The Happy Place," page 88), then find even more inspiring spaces and cool details in the expanded online photo gallery.

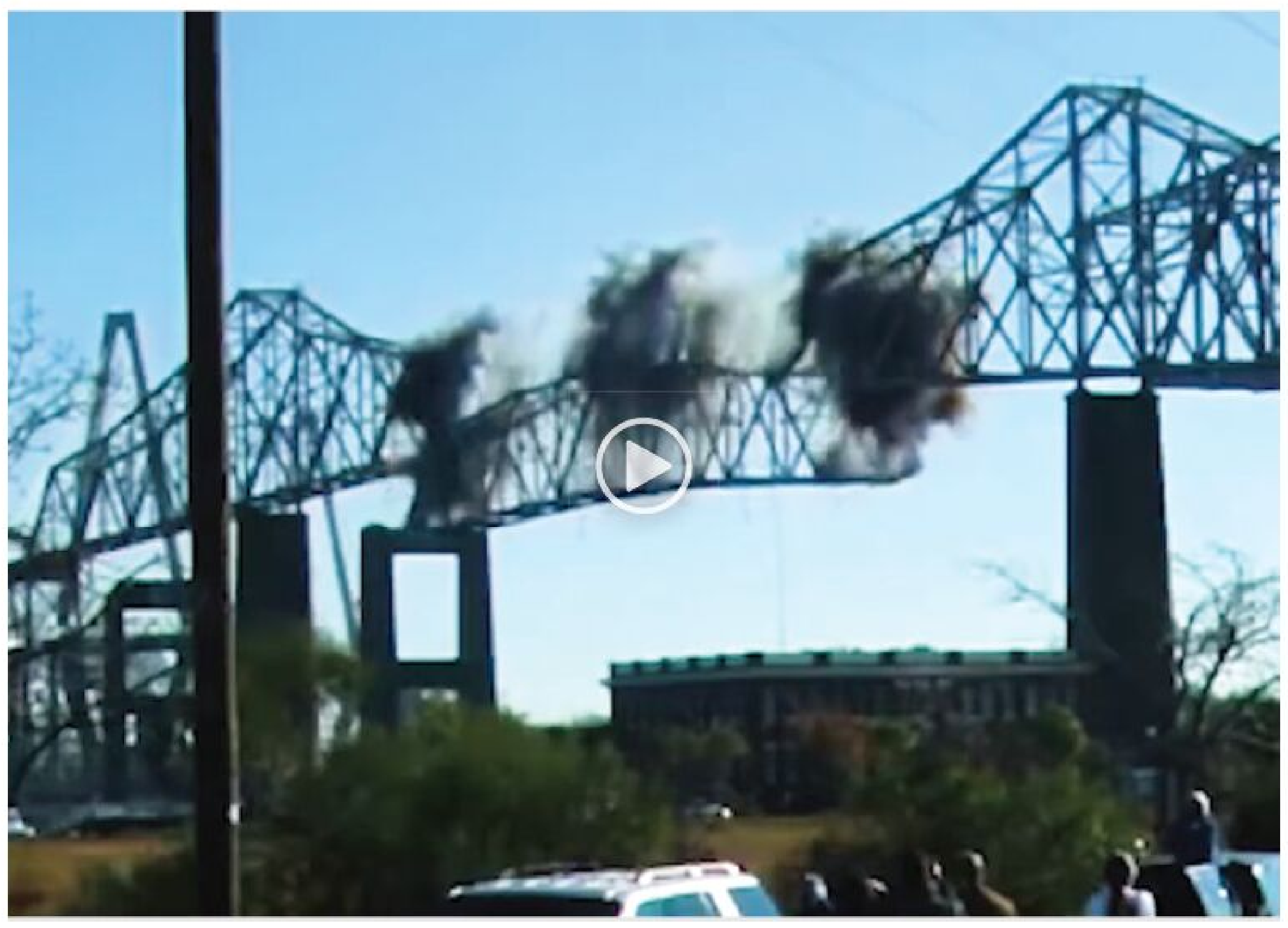
DIGGING HISTORY

Meet Andrew Agha, an archaeologist dedicated to uncovering local stories (page 56), then watch a video to get a closer look at the rare carnelian bead he unearthed at the historic Nathaniel Russell House.



FEEL THE FUNK

Read our review of The Psycodelics's debut album, *Please Keep off the Grass* (page 50). Then, watch the band sing "Ladybug" for its *Tiny Desk* submission.



LATER, GRACE

Learn about the opening of the Arthur Ravenel Jr. Bridge 20 years ago this month (Flashback, page 184). Then, travel back in time via two videos to watch a final commute on the anxiety-inducing, rollercoaster-like old Grace Bridge and the dramatic demolition of one of its spans in 2005.

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PHOTOGRAPHS BY (POOL) JULIA LYNN & COURTESY OF (BRIDGE) WILLIAM POTEET, (BEAD) HISTORIC CHARLESTON FOUNDATION, & (MUSIC VIDEO) THE PSYCODELICS

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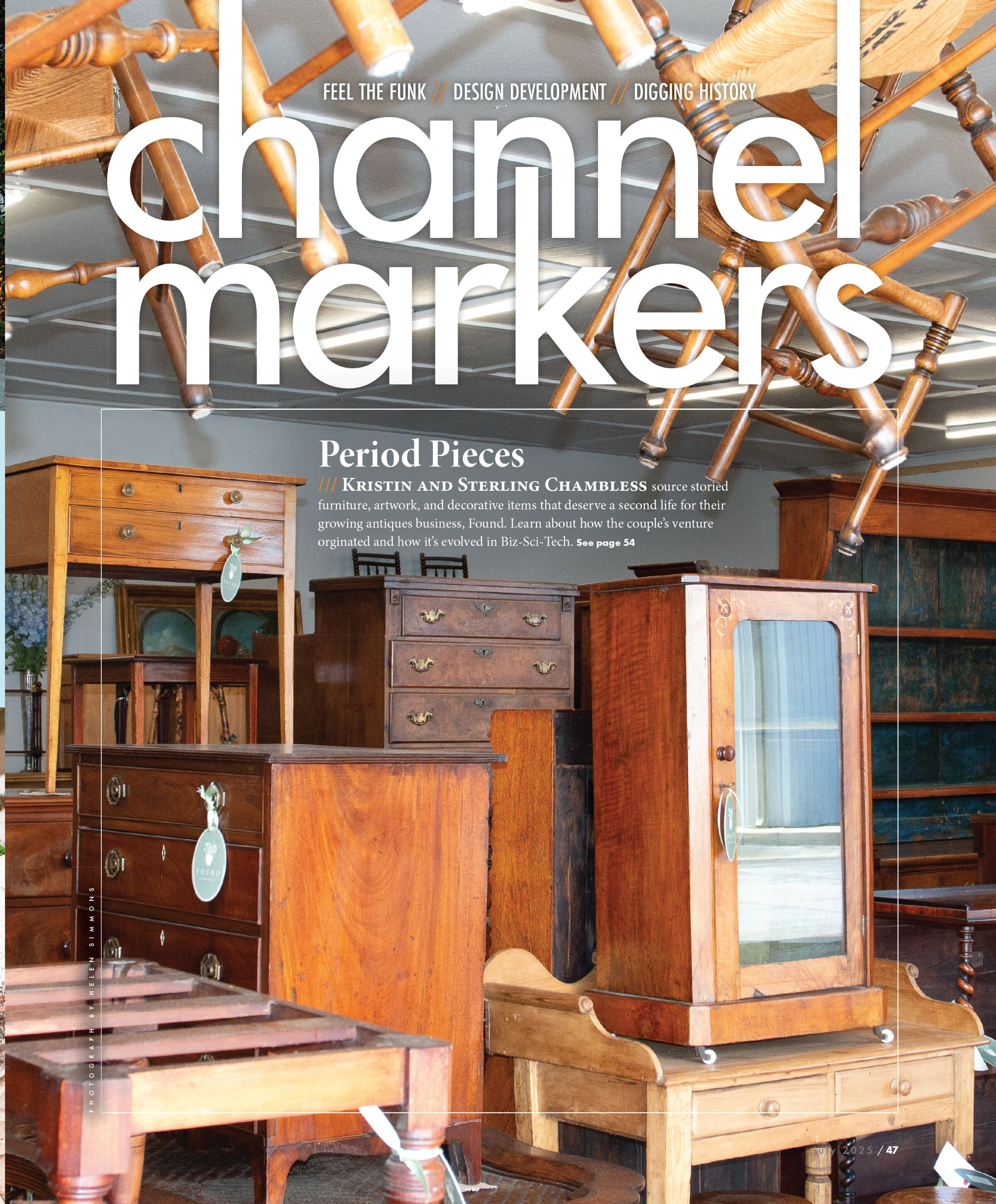

FEEL THE FUNK // DESIGN DEVELOPMENT // DIGGING HISTORY

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Period Pieces

/// **Kristin and Sterling Chambless** source storied furniture, artwork, and decorative items that deserve a second life for their growing antiques business, Found. Learn about how the couple's venture orginated and how it's evolved in Biz-Sci-Tech. **See page 54**

PHOTOGRAPH BY HELEN SIMMONS

(Our Picks)

The best happenings around town this month

JULY 11-AUGUST 31

"Beyond Van Gogh" & "Beyond Monet"

The "Beyond" immersive artist experiences created by Montreal's Normal Studio return to Charleston, allowing visitors to envelop themselves in the vibrant artwork of impressionist painters Vincent Van Gogh and Claude Monet. This year's expanded double-feature is being held at Festival Hall, where attendees walk through the space as hundreds of paintings—including Van Gogh's iconic *Starry Night* and Monet's "Water Lilies" series—are projected onto surfaces surrounding them. A timed combo ticket allows you to see one artist's works followed immediately by the other. ***Festival Hall, 56 Beaufain St. Tuesday-Saturday, 10 a.m.-9 p.m. & Sunday, 10 a.m.-7 p.m. $64-$55, $44 for ages five to 15. (843) 724-1196, beyondexhibitions.com***

JULY 15

Summer of Soul *Film Screening*

Be transported to the summer of 1969 for legendary performances by Stevie Wonder, Nina Simone, and B.B. King when you watch this documentary about the Harlem Cultural Festival, known as the "Black Woodstock." In his directorial debut, Grammy-winning musician and producer Ahmir "Questlove" Thompson shines a light on the six-week celebration of Black history, culture, and fashion. The film, which won both the Grand Jury Prize and Audience Award at the 2021 Sundance Film Festival, serves as a "testament to the healing power of music during times of unrest, both past and present." ***Halsey Institute of Contemporary Art, 161 Calhoun St. Tuesday, 7-9 p.m. Free. (843) 953-4422, halsey.cofc.edu***

JULY 26

Sweetgrass Festival

Local artisans showcase the Gullah sweetgrass basketweaving tradition that has been passed down from generation to generation on the sea islands during this annual festival. In addition to browsing the handmade works at the craft show, you can hear Gullah storytelling, listen to local musicians, watch dance performances, and purchase offerings from food vendors. Don't miss the A Taste of Sweetgrass Culture dinner hosted by the African American Settlement Community Historic Commission in the Cooper River Room on July 25 at 6 p.m. Note that there is no parking at Memorial Waterfront Park because of construction, but paid parking is available at the Ferry Wharf garage. In addition, shuttles will depart from Mount Pleasant Town Hall and the Cheryll Woods-Flowers Soccer Complex. ***Mount Pleasant Memorial Waterfront Park, 99 Harry M. Hallman Jr. Blvd., Mount Pleasant. Saturday, 10 a.m.-3 p.m. Free, dinner $100. (843) 884-8517, experiencemountpleasant.com***

JULY 27

Sunrise for Sea Turtles

Set your alarm to depart before dawn for Cape Romain National Wildlife Refuge for this firsthand look at how turtle teams help protect loggerheads during nesting season. When participants reach Boneyard Beach on Bulls Island, they'll join naturalists to search for crawl marks and signs of turtles building their nests before the incoming tide washes the evidence away. Proceeds support the Sea Turtle Program through the Coastal Expeditions Foundation. ***Garris Landing, 498 Bulls Island Road. Sunday, 5 a.m. $125. (843) 884-7684, coastalexpeditions.com***

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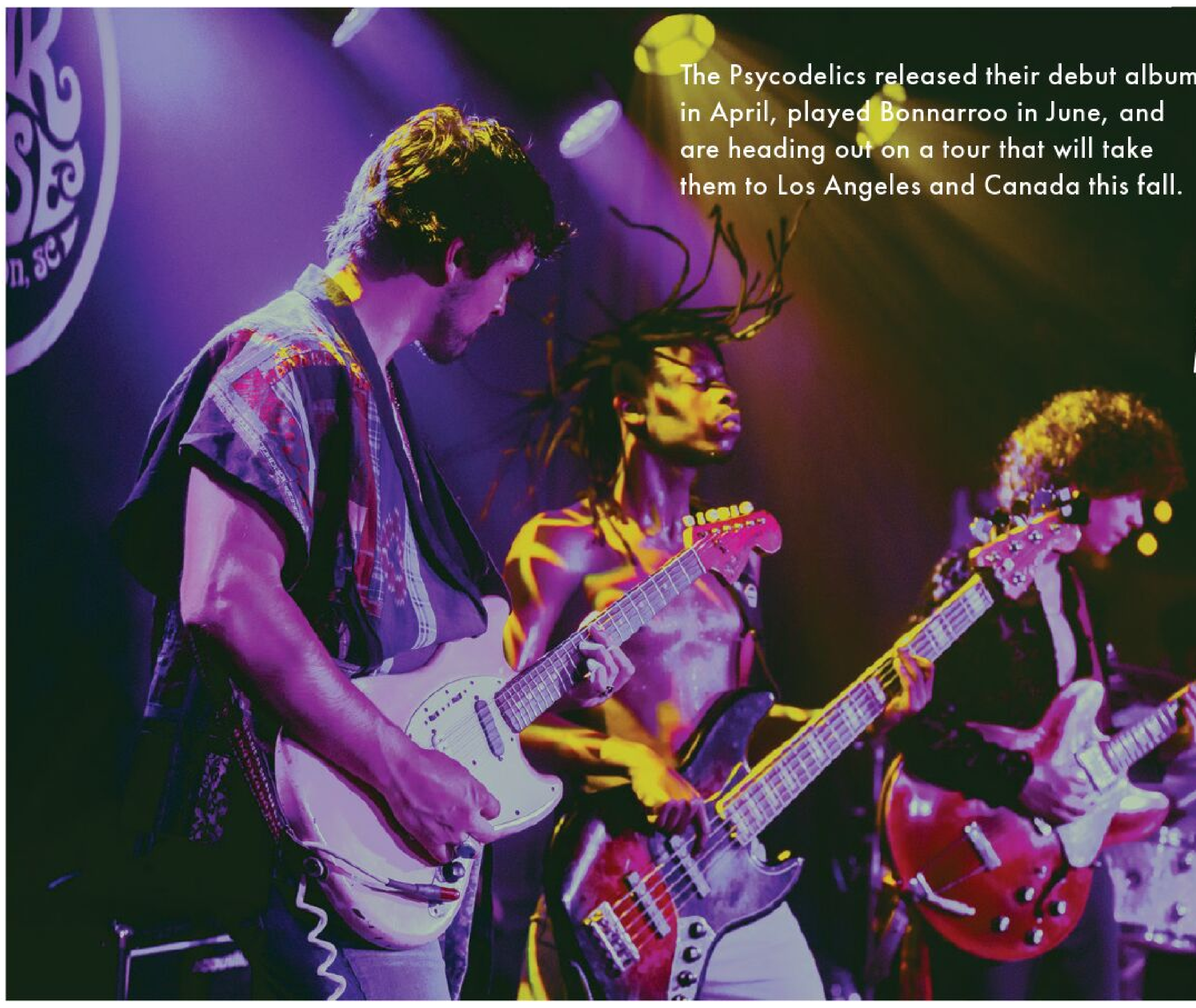

The Psycodelics released their debut album in April, played Bonnarroo in June, and are heading out on a tour that will take them to Los Angeles and Canada this fall.

Cameron Wescott's first shots of crowd-pleasing adrenaline came in grade school, while impersonating James Brown. That "Mr. Dynamite" energy still fills him as he fronts The Psycodelics, singing lead vocals over infectious bass lines.

Wescott sees The Psycodelics' blend of soul and funk as a refinement of sounds pioneered by Parliament-Funkadelic and Sly & the Family Stone, just as Brown built on the sound of juke joint singers whose music was never recorded. "James Brown was the crown jewel of all these years of refining that happens out there in the country," says Wescott.

The Psycodelics are a Lowcountry-bred band. Like Brown, drummer Sean Bing hails from Barnwell. Guitarist Whitt Burn grew up nearby in Walterboro. Keyboardist Noah Jones and Wescott connected as students at the Charleston County School of the Arts.

With the release of *Please Keep Off the Grass* in April, The Psycodelics have grown from an underground Charleston act into a national touring band. After performing at Bonnaroo this summer, they'll travel as far as Montreal and Vancouver on a fall tour that also includes shows at Tipitina's in New Orleans and The Greek Theatre in Los Angeles.

It's not entirely new territory. Bing plays drums with Doom Flamingo. Jones and guitarist Jim Rubush performed regionally with their previous group, Little Bird, and Wescott and Jones have toured with Stop Light Observations. But *Please Keep Off the Grass,* a four-year recording project that reached the finish line at Coast Studios in North Charleston, coincides with a shared intention to make The Psycodelics the members' primary creative vehicle.

The band's first break came in 2023 when they joined pianist Neal Francis on a regional tour that concluded in New Orleans with a blessing from Funkadelic's George Clinton himself. When they approached security at the airport, they saw Clinton sitting in his bejeweled pilot's hat and "Atomic Dog" jersey. "He called us over and said, 'Y'all look like a band,'" Wescott recounts. "We told him we were The Psycodelics, and he said, 'Sounds like somebody I know.'"

Songs like "Sun & Moon (Mansa Musa)" can trace a direct lineage to P-Funk, from the quirky voice-overs to layered vocal crescendos. Wescott wrote the song as a history class assignment at the College of Charleston, drawing from the story of Malian emperor Mansa Musa.

"Lucky MF" taps Stevie Wonder vibes, while the slow-grooving "Hots" draws on more traditional soul influences. Bing's vocals are a Psycodelics secret weapon, from taking the lead on "Hots" to his Phil Collins'-esque sound on "Won't Chew." "Noah brings this plushness to the sound with his chord voicing, and then I'm this quirky buzzing bee coming on top of that," Wescott says.

The Psycodelics pay tribute to their influences by building on the sonic legacy of performers such as Brown. "There's a different kind of grit in the way that soul and the blues are joined in the Lowcountry," says Wescott.

It's a sound with mass appeal. After releasing *Please Keep Off the Grass*, The Psycodelics weighed an offer from a Los Angeles-based record label. With or without a deal, Wescott believes in the band's trajectory. "There are seemingly divine things happening with this band," he says. "I've always known that this (band) is it, and I'm focused on finding the gratitude." —***Stratton Lawrence***

Web EXTRAS **Listen Up:** Watch The Psycodelics perform "Ladybug" from *Please Keep Off the Grass* for their 2025 *Tiny Desk* concert submission at charlestonmag.com.

PHOTOGRAPHS (3) BY EVERETT ZURAW

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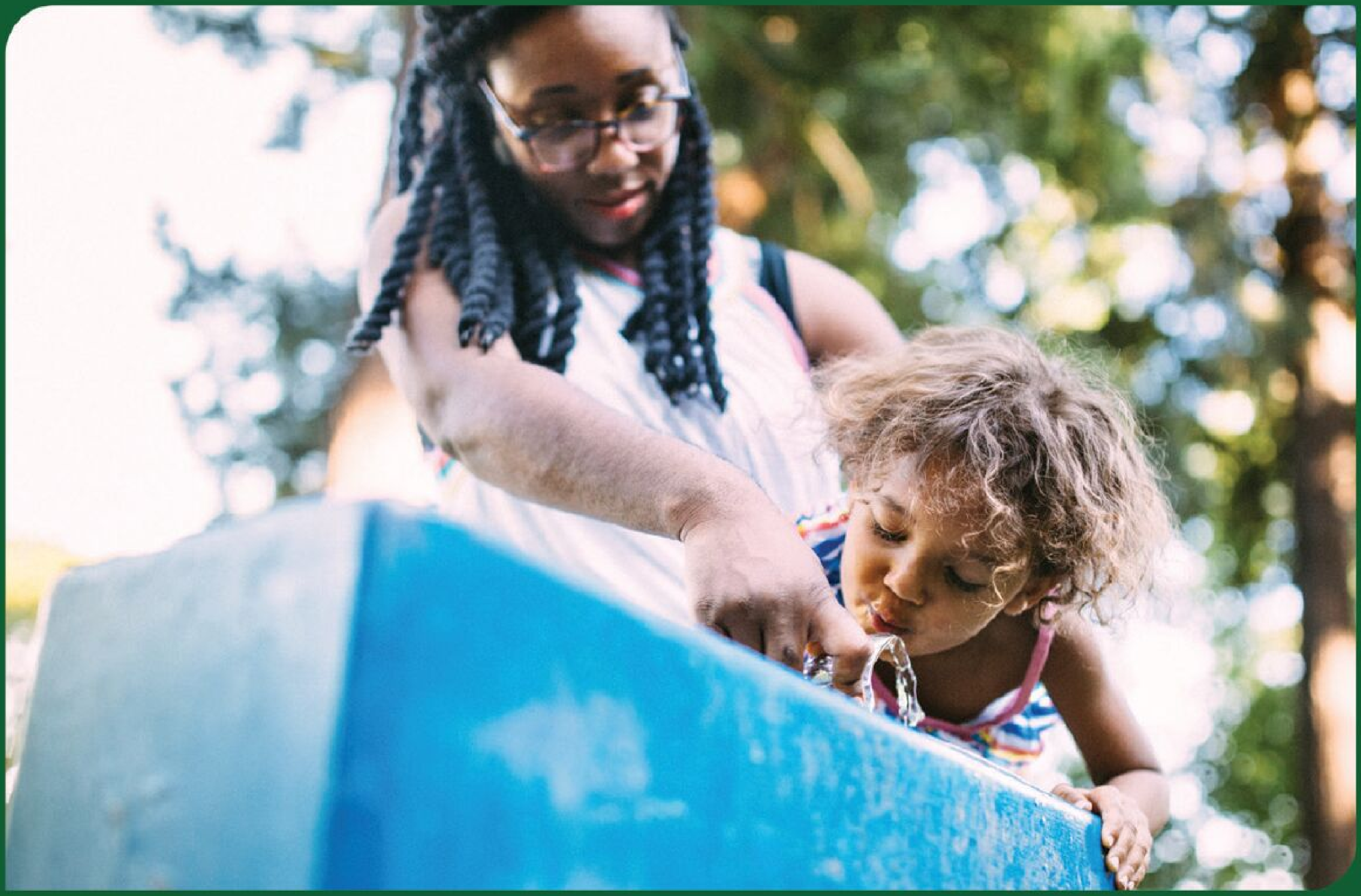


Design Hub

Charleston's new Design District takes shape at the Navy Yard

STOREHOUSE NINE
NOW LEASING HISTORIC LOFTS

The Charleston Design District will be home to up to 150,000 square feet of showroom spaces, fabrication studios, and restaurants, including national brands and homegrown businesses.

By fall, the former Charleston Naval Base will debut a new chapter, one focused not on shipbuilding, but on home furnishings. The Charleston Design District, spearheaded by Jamestown, an Atlanta-based real estate investment manager in partnership with Weaver Capital Partners and WECCO Development, is transforming a portion of the Navy Yard into a design hub with up to 150,000 square feet of curated showroom space, custom fabrication studios, and dining experiences.

The district will bring together some of the nation's leading home furnishing brands, including Kravet, Schumacher, and Textures, alongside Charleston staples such as The Urban Electric Co., Fritz Porter, and Smithey Ironware. The goal is to create a dynamic, walkable destination that serves both design professionals and discerning homeowners. "It's a hub for creativity and collaboration among designers, makers, and artisans…where professionals can interact, innovate, and bring their clients for a one-stop design experience," says Michael Phillips, president of Jamestown.

Located in Storehouse Row, an enclave of restored, turn-of-the-century warehouses along the Cooper River, the showrooms are intended to be immersive and interconnected. Kravet's 2,240-square-foot space in Storehouse Eight and Schumacher's 3,760-square-foot showroom debut this fall. Textures, a Nashville-based luxury flooring brand, is opening this summer in Storehouse Nine. Several local design-forward businesses, including Middleton Made Knives and Kate McDonald Bridal, have opened during the past year.

Programming will also play a key role. Kravet is hosted a pop-up in late June, giving designers a chance to preview new products before the official opening. Navy Yard Charleston and Celadon Warehouse also are cohosting the Boulevard Bazaar, a Sunday market featuring live music, food trucks, local artisans, and family-friendly activities along Noisette Boulevard on September 7 and October 5.

From the outset, the vision for the district has been regional in scale and ambition, serving markets from North Carolina's Outer Banks to Savannah, Georgia. "Charleston's strategic location between Florida and the Outer Banks, paired with its rich cultural heritage, makes it an ideal home for this type of destination shopping," adds Phillips.

> ***"It's a hub for creativity and collaboration among designers, makers, and artisans…where professionals can interact, innovate, and bring their clients." —Michael Phillips***

While the district is designed with the trade in mind, it doesn't exclude individual homeowners. "The showrooms primarily cater to professionals, but programming and access points allow homeowners to engage directly with the design process, too," Phillips explains.

That accessibility matters to Dave Dawson, founder of The Urban Electric Co., which has called the Navy Yard home since 2006. "We're thrilled to finally have kindred companies

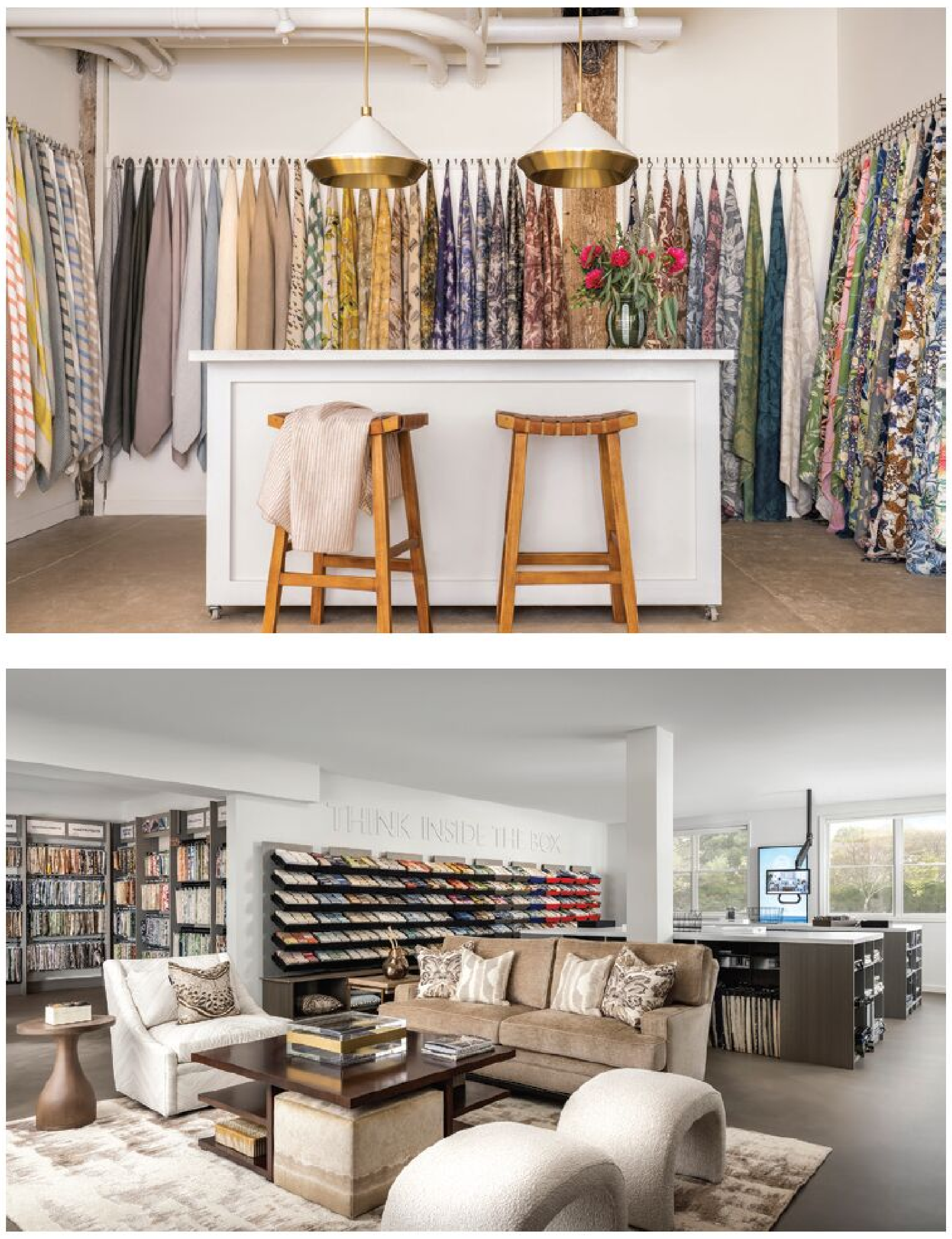
PHOTOGRAPHS (4) COURTESY OF NAVY YARD CHARLESTON

in the space," Dawson says. "It's compelling from a business standpoint but also incredibly meaningful from an amenity perspective. We always wanted our craftsmen to be immersed in a walkable community. It took 20 years, but that dream is finally becoming a reality." The Urban Electric Co. will continue welcoming trade clients and the public by appointment and is exploring ways to become more accessible as foot traffic increases. "The idea of engaging more visitors and sharing our story firsthand is really exciting," Dawson adds.

The district builds on a decades-long effort to preserve the site's industrial roots while embracing a creative future. "Since the Navy Base closure in 1996, the guiding vision has been authentic preservation," says Elias Deeb, CEO of the Navy Yard Industrial Campus. "This is a place where thoughtful design and heavy industry have long coexisted."

With rooftop dining from Indigo Road Hospitality and a growing cluster of design-forward businesses, the district is a new way to experience the area's creative identity.

—Daria Smith



Local textile and furniture collective Fritz Porter (top) and national furnishings company Kravet (above) each have showrooms in the new Charleston Design District, which caters to both trade professionals and homeowners.

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A Second Life

Found writes a new chapter in Charleston's antiques scene

—Daria Smith

Kristin and Sterling Chambless debuted a by-appointment warehouse in North Charleston for their growing antiques business, Found, earlier this year with hopes of eventually opening a showroom.

PHOTOGRAPHS BY (KRISTIN & STERLING) CAMERON WILDER & (INVENTORY-2) HELEN SIMMONS

By the time Kristin and Sterling Chambless opened the doors to their new warehouse in North Charleston this January, their antiques business, Found, had already outgrown its origin story.

The couple launched Found in February 2024 with a simple yet resonant name that speaks to their ethos: sourcing storied furniture, artwork, and decorative pieces that deserve a second life. "Everything we sell has been *found*—rescued, curated, and reimagined in someone else's home," Kristin explains. Their collections, which skew toward English and French antiques from the 18th and 19th centuries, have become a favorite among designers and collectors for their old-world sensibility and enduring character.

But Found didn't begin with container shipments or international sourcing trips. In its earliest form, the business existed as booth spaces in local antiques malls—a traditional model that quickly proved limiting. "I wanted to tell the story behind each piece, to connect with customers," Kristin says. Her background in social media (she's also a lifestyle influencer with a devoted following) became a critical asset. Through Instagram, interest exploded. "People across the country started asking if we shipped. At first, we said, 'no.' Two weeks later, we said, 'yes.'"

With demand mounting, Found opened a second-story space on Church Street. But moving European antiques through tight stairwells and navigating downtown parking wasn't sustainable. The couple relocated in January to a more accessible warehouse on Dorchester Road in North Charleston. There's no showroom yet, but private appointments and designer previews allow clients to explore the collection.

Every piece is hand-selected—many during trips to England, with hopes to expand to France and other European countries. Kristin gravitates toward English craftsmanship: turned legs, carved pedestals, and rich walnut and mahogany woods. "There's a quiet beauty in the simplicity," she says. "It's classic and timeless."

While about 30 percent of their clientele are interior designers, the majority are passionate collectors and homeowners. Some shop virtually; others fly in from out of state to see a piece in person. "One client bought a French walnut entry table in real time while I was at a market in England," Kristin recalls.

For now, the couple is focused on growing their team, expanding their import channels, and fine-tuning logistics. Their dream? A showroom attached to the warehouse. Charleston will remain the home base. "With two young kids, we're happy to stay local," Kristin says. "There's still so much room to grow here."

BY THE NUMBERS

- ■ **1:** Year in business
- ■ **3:** Employees running the company
- ■ **24,000:** Square footage of warehouse
- ■ **Thousands:** Antiques sold since launch
- ■ **12,200:** Followers on Instagram @shoppefound

SCENTS & SENSIBILITY

Nivori Candles aims to elevate spaces and uplift people

What began as a therapeutic creative outlet for Neke Choice during a difficult period has transformed into growing home fragrance brand **Nivori Candles**.

In 2020, Choice and her daughter started crafting candles, selling them to neighbors under the name "Southern Tot Collection." This activity sparked joy that gradually pulled Evans out of depression. "The moment I realized that I didn't feel bad about myself anymore [was when] I saw my mom and my daughter making candles together," says Choice, recalling when her **healing journey transformed into a business**. "That tradition, one generation helping the next, was beautiful."

Nivori founder Neke Choice with her diffusers, a candle, and body spray

Choice eventually rebranded to "Wiks and Stone" and now to "Nivori Candles." The name "Nivori" was derived from an ancient Madagascar word meaning "gather," and reminds her not to worry. Rather than making an abrupt change, she has taken her customers on the rebranding journey, sharing the process on social media, creating an experience that strengthens loyalty and allows her audience to be part of the creative process.

Choice plans to expand Nivori's fragrance collection from 24 to 30 candle scents and 10 perfumes by fall, bringing back best-sellers and introducing seasonal options. Nivori's signature stone vessels are refillable, and the brand's coffee cup candles transition to their intended purpose after burning, emphasizing her commitment to **eco-conscious home fragrance** solutions.

Choice's business philosophy remains grounded: "What works for us is letting it happen and letting it come to us instead of chasing anything," she says.

—Laurynn Fanale

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Digging It!

Uncovering human connections with archaeologist Andrew Agha

—Holly Roberts

Age: 49
Lives: West Ashley
Family: Wife, Nicole, an archaeologist at the Charles Towne Landing State Historic Site
Education: Bachelor's of Science in anthropology from the College of Charleston, PhD from the University of South Carolina

Web Extra! Watch a video showcasing the rare carnelian bead at charlestonmag.com.

PHOTOGRAPH BY AMANDA BOUKNIGHT

Historical anthropologist Andrew Agha has come a long way since a childhood spent mooning over the mummies in the Toledo Museum of Art. Having landed in Hilton Head in 1991, Agha became hooked on uncovering history after signing up for a summer field program at the College of Charleston, going on to earn his doctorate in anthropology from the University of South Carolina in 2020.

Last year, Agha and his team excavated the space under the kitchen of the 19th-century Nathaniel Russell House in collaboration with Historic Charleston Foundation. Thousands of artifacts—including a rare carnelian bead—were recovered, providing valuable insight into the Russell family, as well as the enslaved people who lived and worked alongside them. Here, Agha discusses what such investigations can teach us.

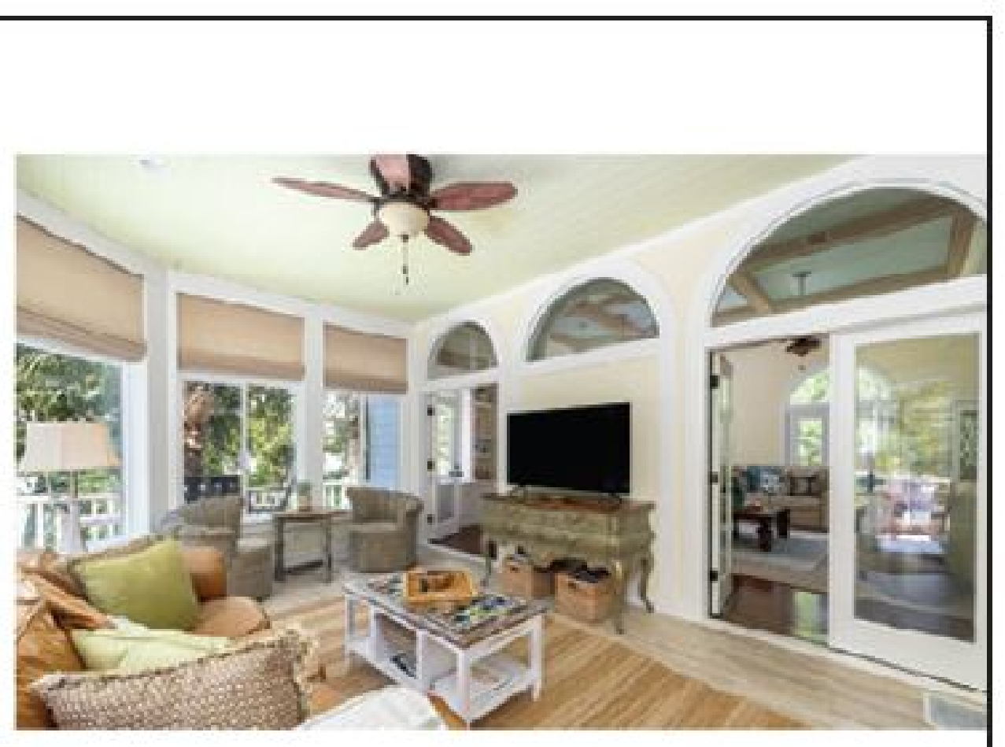
CM: *What drew you to this field?*
AA: Living in the Lowcountry, my love of colonial history paired with archaeology got me really into plantation studies. Enslaved people built so much of this country by hand; here, they piled up dirt and clay to create rice embankments. I am fascinated by the resilience and permanency of these features you can still walk on 200 to 300 years later. Sometimes, archaeology is the only way we can learn about who the enslaved people really were; how they adapted, thrived, and started families that now have descendants curious about their past.

CM: *Tell us your work on the Nathaniel Russell House kitchen.*
AA: That was my biggest project so far, a small but complicated space with a lot of players involved, including my team, architectural historians, and tour docents. The project looks small as a footprint in the dirt, barely 20 by 40 feet, but it produced so much work. We found about 9,000 items, ranging from Chinese porcelain to graphite pencils.

CM: *Do you have a favorite artifact?*
AA: The carnelian bead, a semiprecious stone from the Nathaniel Russell House kitchen. It most likely traveled on an enslaved African's person during their transatlantic passage and wound up at the house. There's only been a handful of these beads found in all of North America. It made me cry when I found it; I never dreamed I'd find something like this.

CM: *What's the next step for the project?*
AA: Now that all of the field work and site recording is done, it's time for stabilizing and cataloging. This is fun mode, putting all the puzzle pieces together.

GINN
MAIERS



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A Helping Hand

How James Island Outreach unites the community in service for neighbors in need —Sarah Rose & Holly Roberts

Since its beginning in 1989, James Island Outreach, housed on Camp Road, has expanded from assisting residents in need with home repairs to providing a food pantry and financial assistance workshops; (top) executive director Jeff Gordon; (above) volunteers

PHOTOGRAPHS BY (VOLUNTEERS & SHELVES) HELEN SIMMONS & COURTESY OF (BUILDING & GORDON) JAMES ISLAND OUTREACH

When Hurricane Hugo upended coastal Carolina in 1989, a dozen James Island churches came together to collaborate on a build-back mission, helping residents remove debris and repair their homes. More than three decades later, that group has evolved into James Island Outreach (JIO), a crisis center that provides an integral lifeline for those seeking nourishment and financial assistance.

In the years following Hugo, the focus of JIO has pivoted from home repairs to providing a variety of services for residents of James Island and Folly Beach. For executive director Jeff Gordon, who formerly worked as a construction superintendent for Charleston Habitat for Humanity, this means coordinating a task force of congregations, businesses, and individuals donating time, food, and funds.

> ***"The people of James Island continue to support James Island Outreach with donations, volunteers, and a genuine desire to help their neighbors." —Jeff Gordon, JIO executive director***

"Coming out of COVID, James Island Outreach was facing a period of transition," says Gordon, who was hired as executive director in 2023. "We had a paid, part-time staff for the first time; the client-choice pantry was in full operation again; and we were seeing the beginnings of what would be a dramatic increase in need for our assistance."

Feeding neighbors in need requires a fleet of volunteers. "Food rescuers" secure packaged items that otherwise would go to waste from grocery chains such as Publix, Harris Teeter, and Aldi, while produce is either purchased from local farms or donated from other nonprofits such as Fields to Families on John's Island. Two dozen churches donate specific items. "There's a cereal church, a ramen church, a jelly church, a pasta church, and so on," Gordon explains. "That way we can offer a wide variety of choices rather than have foods that are heavily concentrated in one section."

Volunteers then help distribute prepacked bags of food via drive-throughs at local churches on Saturdays, or assist in stocking the client-choice pantry, which includes dry and canned goods, produce, meat, and bread, at the nonprofit's Camp Road home base on Tuesdays and Thursdays. Individuals without transportation can use a free taxi service to ensure their groceries get home safely. In 2024, the program distributed 313,000 pounds of food to community members.

While expanding its operation as a food bank, JIO also offers financial assistance workshops twice a month to educate clients on reducing expenses and essential tools for building a budget. The nonprofit also continues to provide critical home repair services through its Home Repairs and Accessibility Team, a program that has helped more than 40 clients with major house repairs, such as damaged roofs and flooring, as well as accessibility modifications.

Ester, a former client, used the food pantry during the pandemic and received assistance through the repair of her collapsed living room floor. Since then, Gordon says, her situation has improved, and she volunteers in the stockroom several days every week.

"The people of James Island continue to support James Island Outreach with donations, volunteers, and a genuine desire to help their neighbors," he says. "We are very blessed to have such a wonderfully connected community."

Due to the rising costs of living in Charleston, JIO has seen the number of clients nearly double over the past three years. "We have outgrown our space, so we are expanding by purchasing a third mobile building with funds granted from Charleston County and Bishop Gadsden," Gordon says. "With this extension, we will be in an even better position to help folks."

The food pantry is open to registered clients on Tuesday and Thursday mornings.

How to Help: To learn more about the services that James Island Outreach offers or how to volunteer, check out jioutreach.org or visit the office at 1860 Camp Road.

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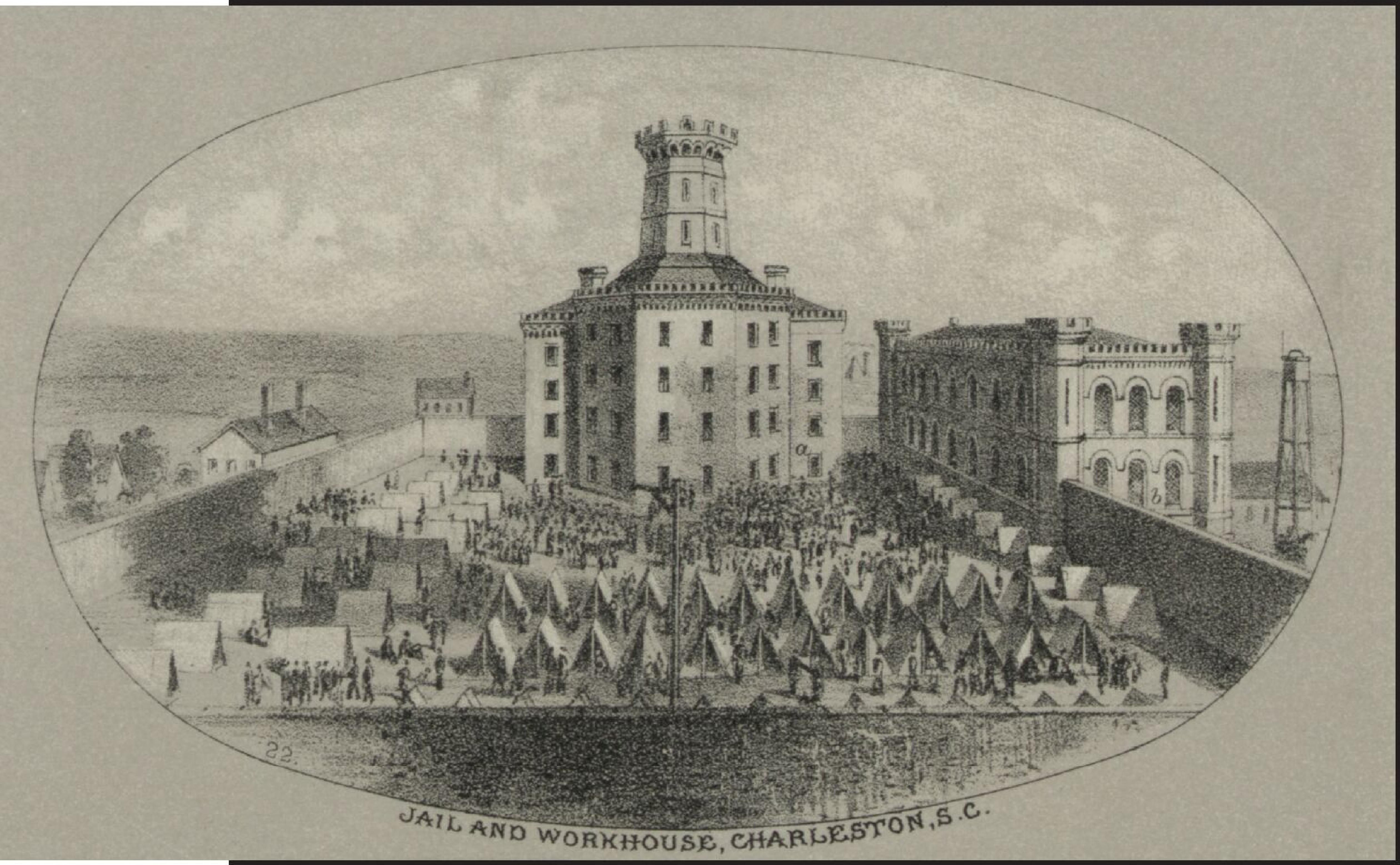
Bid for Freedom

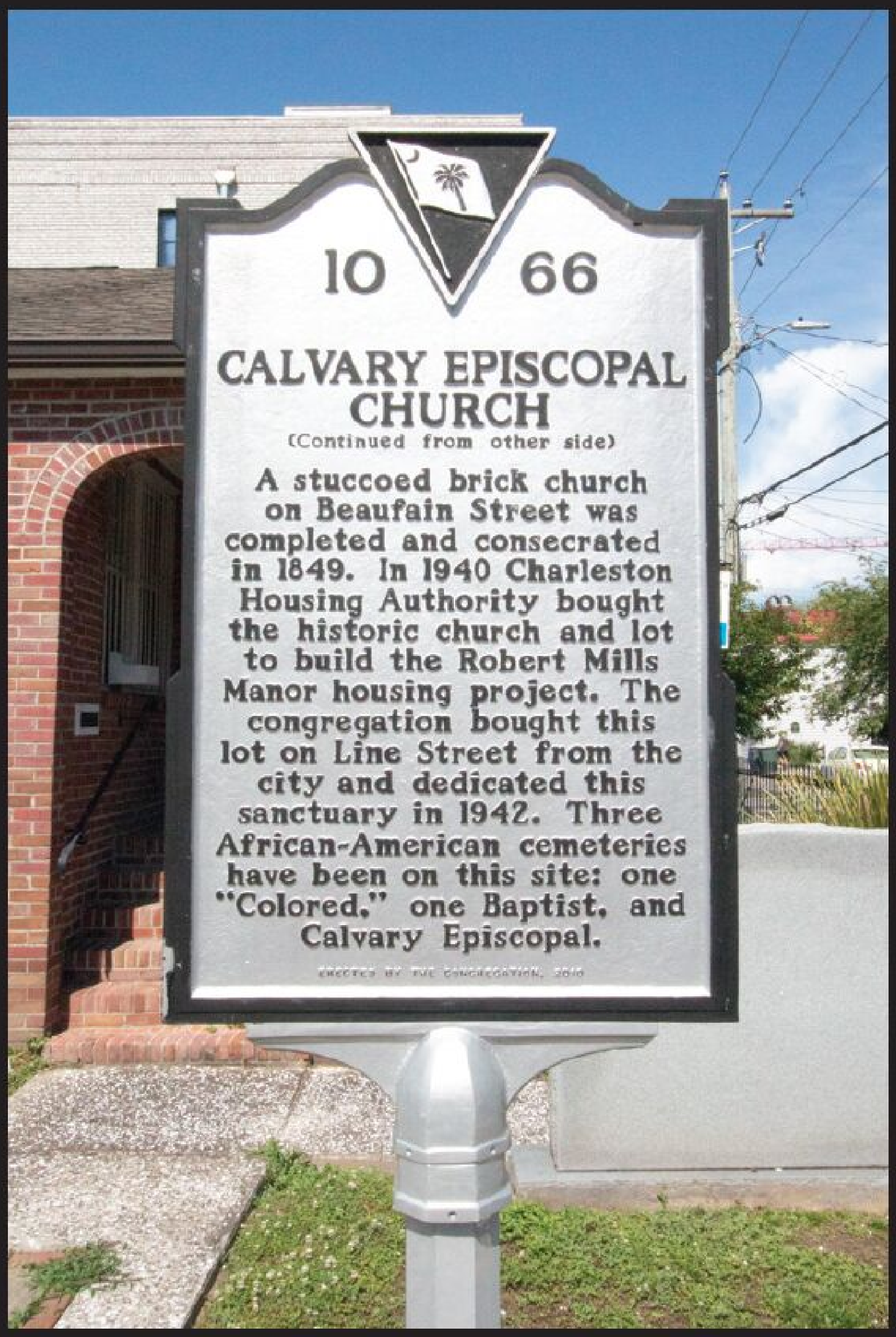
In July 1849, Nicholas Kelly led a rebellion of enslaved people who were being held at the infamous Workhouse


JAIL AND WORKHOUSE, CHARLESTON, S.C.
22.

Enslaved people were imprisoned at the Workhouse on Magazine Street (left). After Nicholas Kelly led a rebellion there, a white mob attempted to destroy the nearby Calvary Episcopal Church. (Top) The original church on Beaufain Street; (above) the current church on Line Street; and (below) a historical marker at the site

This month, lovers of liberty can mark Independence Day on July 4, and the Fall of the Bastille in Paris on July 14. But the Charleston Workhouse Rebellion of July 13, 1849, also merits remembering.

Nicholas Kelly, born locally circa 1822, had been jailed at the Workhouse (no longer standing) on Magazine Street for behavior his enslaver deemed unsuitable. He had worked as a plasterer, been sent to and retrieved from New Orleans, and according to some accounts, been cheated out of the money he had paid to his enslaver to gain freedom for himself and his family. Imprisoned for months, Kelly physically intervened when an incarcerated woman he knew, or was related to, was to be removed. Workhouse staff retreated, called in the mayor, and later, the city guard, and St. Michael's bells began to ring in warning. Armed with pickaxes, sledgehammers, stones, and other weapons, more than 30 enslaved men escaped out of the gates with Kelly. An uprising of that magnitude had never happened before in the city or the South. Kelly and most of his band were caught quickly and arrested; all the escapees were recaptured within a few weeks. On the day following the rebellion, the 60th anniversary of the fall of the Bastille, Kelly was sentenced to death, and other leaders were hanged soon thereafter.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CALVARY EPISCOPAL CHURCH
(Continued from other side)
A stuccoed brick church on Beaufain Street was completed and consecrated in 1849. In 1940 Charleston Housing Authority bought the historic church and lot to build the Robert Mills Manor housing project. The congregation bought this lot on Line Street from the city and dedicated this sanctuary in 1942. Three African-American cemeteries have been on this site: one "Colored," one Baptist, and Calvary Episcopal.

In response, a white mob nearly destroyed the nearby Calvary Episcopal Church, which was being built on the corner of Beaufain and Wilson streets to accommodate a predominantly Black congregation. Today, the church stands on Line Street, a partner in the Episcopal Diocese's racial justice and reconciliation movement.

—Harlan Greene

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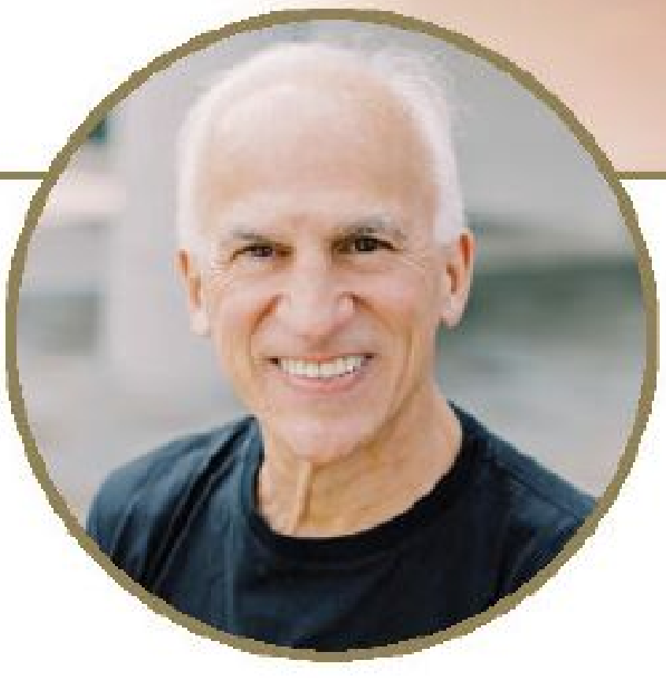

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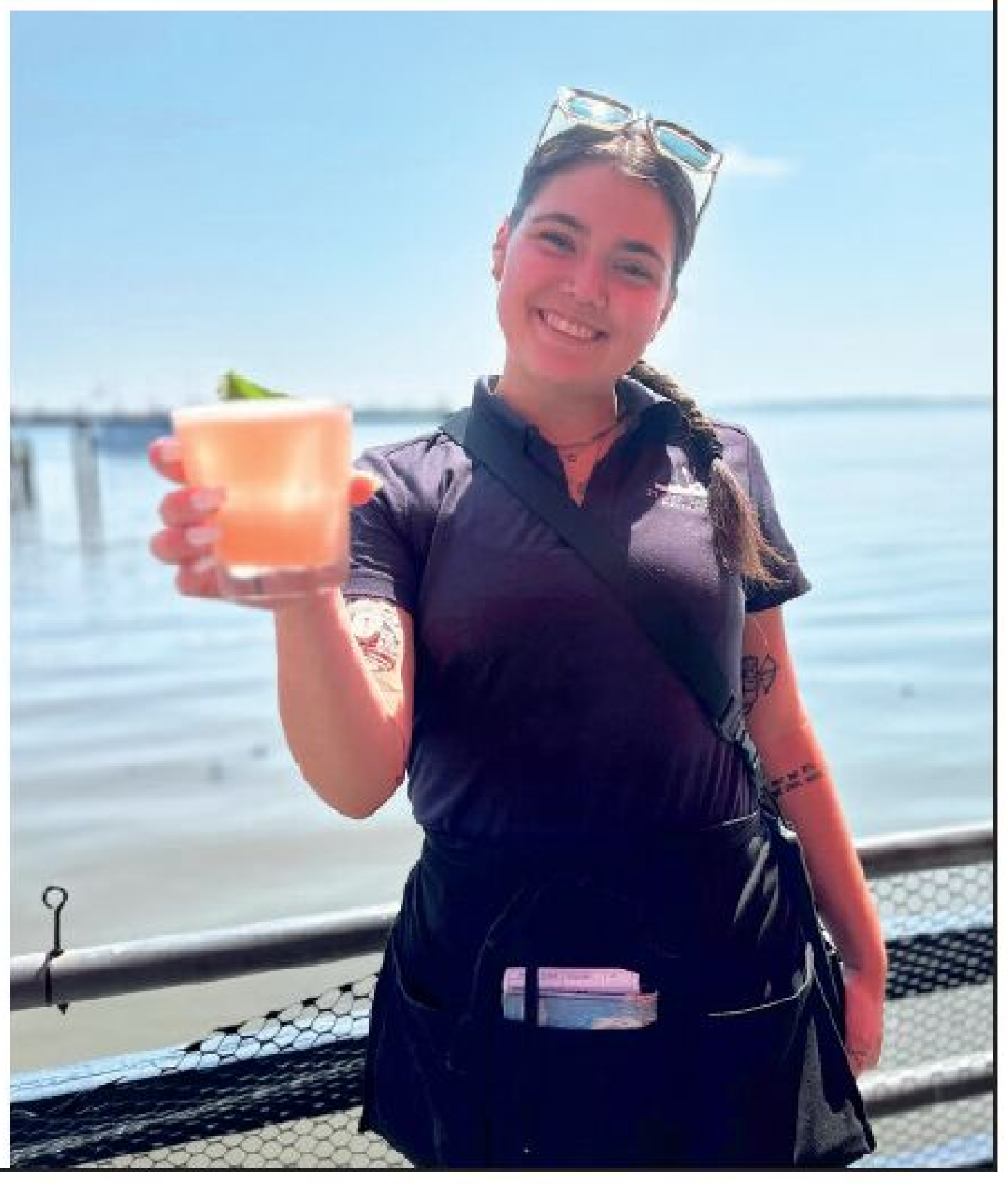

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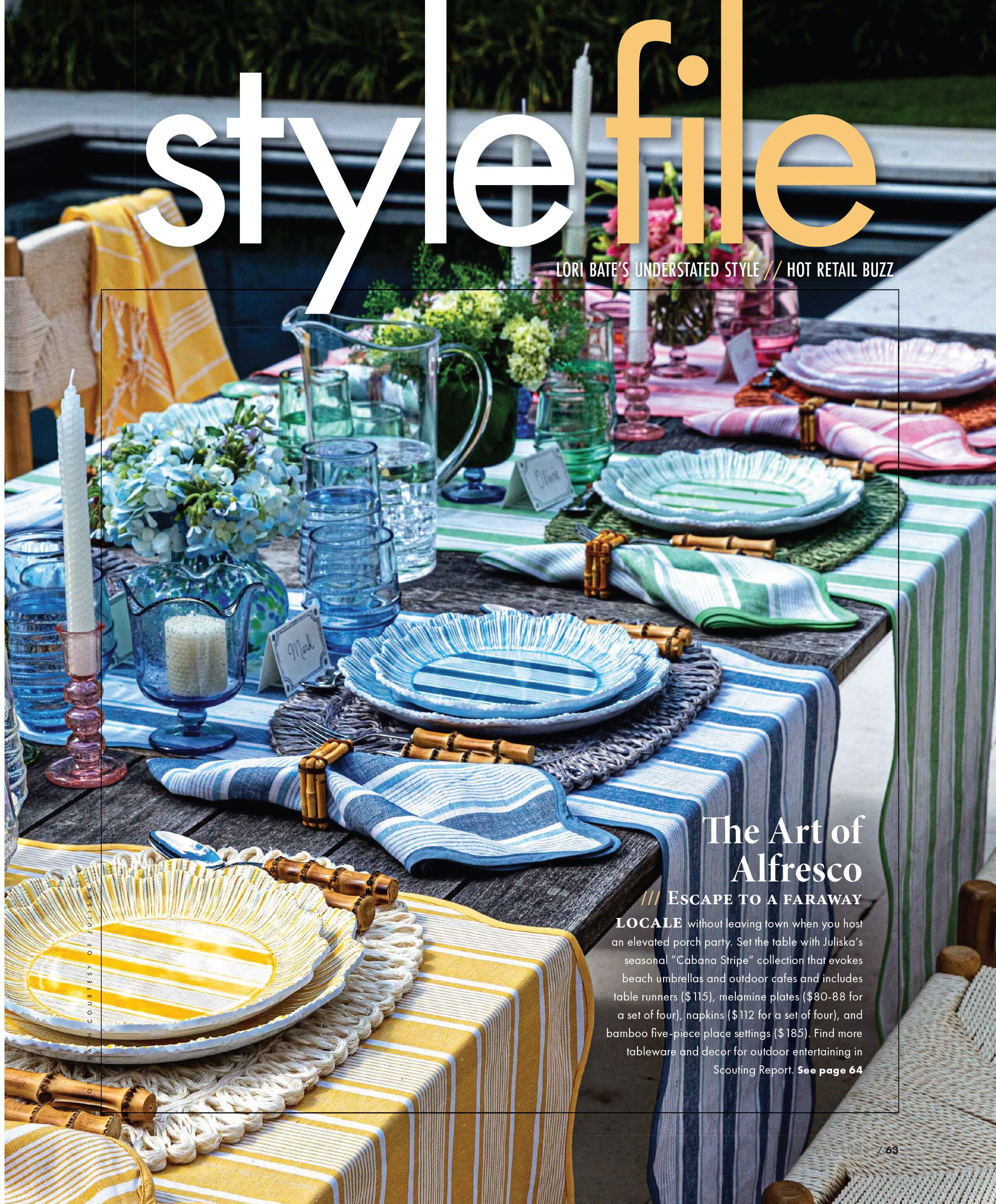

The Art of Alfresco

/// **ESCAPE TO A FARAWAY LOCALE** without leaving town when you host an elevated porch party. Set the table with Juliska's seasonal "Cabana Stripe" collection that evokes beach umbrellas and outdoor cafes and includes table runners ($115), melamine plates ($80-88 for a set of four), napkins ($112 for a set of four), and bamboo five-piece place settings ($185). Find more tableware and decor for outdoor entertaining in Scouting Report. **See page 64**

PHOTOGRAPH COURTESY OF JULISKA

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PHOTOGRAPHS (9) COURTESY OF THE RETAILERS & ARTIST

PORCH PARTY VIBES

1. etúHOME "Bianca" large glass dome with white iron handle, $210 at etúHOME **2. Emily Daws** "Little Edisto" cotton sateen dinner napkins in "pecan," $78 for a set of four at Emily Daws **3. Nellie & Lo** "Oyster" ice bucket with acrylic lid and stainless steel tongs, $64 at Nellie & Lo **4. Laura Park** "Dogwood" outdoor pillow, $140 at Rhodes Home & Gift **5. Tableau** "Iris" scalloped melamine dinner plate, $20 at Tableau **6. Kim Seybert** "Casbah" cotton-linen napkin ring in natural/blue, $17 at Gwynn's of Mount Pleasant **7. Juliska** "Provence" hand-woven rattan swan basket, $325 at GDC Home **8. Here's How** "Penelope" acrylic cocktail shaker in cobalt, $20 at Neighborly **9. Elizabeth Stuart** "George Town" rattan-covered wooden tray, $200 at Elizabeth Stuart

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Lori Bate

The New Hampshire native brings an eye for architecture and fashion to The Wren, the luxury home decor and gift business she founded in February 2024. Bate worked at a Boston architecture firm for 10 years before studying design at the Fashion Institute of Technology in New York City. After developing a women's clothing line and a neckwear company and then moving to Charleston about a decade ago, Bate quickly became involved in the arts scene, serving as chair of the board of the nonprofit Yo Art! Last October, she opened a showroom for The Wren at Wynsum Antiques. Here, Bate shares her summer travel plans and what she'll pack.

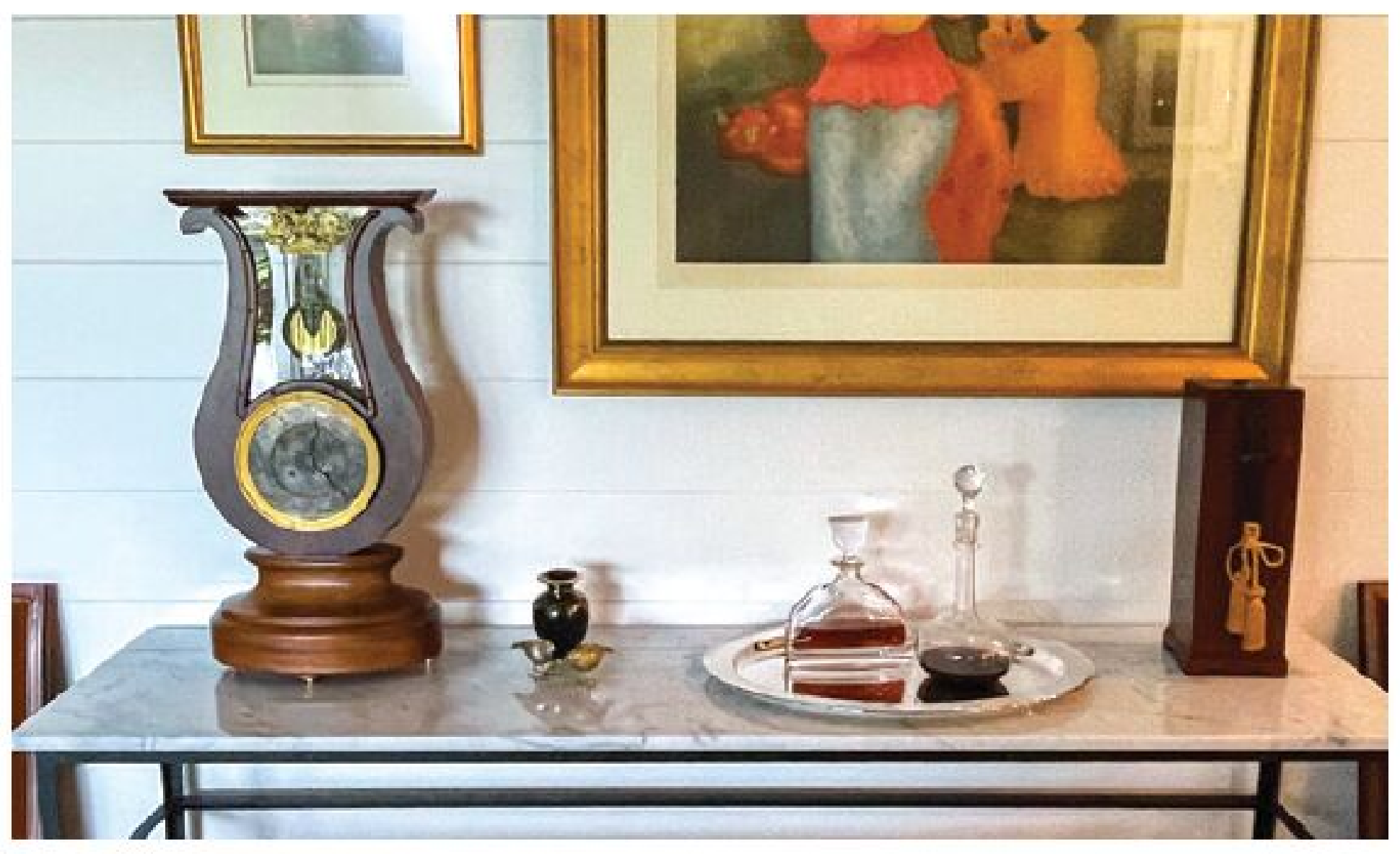
Q Where are you traveling this summer, and what will you wear?

A From Edinburgh, Scotland, we are taking a cruise above the Arctic Circle in the Svalbard archipelago. They will give us warm jackets and waterproof gear. We also make an annual summer tour of the Jersey Shore and New England to visit friends and family and avoid the summer heat in Charleston. I wear comfortable linen dresses by Chakeris Charleston (left) and hats by 120% Lino.

Q What's one of your most cherished decor pieces in your home?

A An antique lyre clock sitting on our modern marble console table (below); I love this table because of its shape and simplicity. The lines and proportions are a delight. It is the ideal support, or background foil, for the clock and its rich wood, detailed workmanship, and curved shape. The two complement each other perfectly.

> "My favorite way to describe my style is 'sporty Italian.'"



Q Do you have a signature accessory?

A My handbags; I don't have a specific brand that I "go to." If I see a shape and style I like, I get it. Although Naghedi (above) is a brand I like because it is sustainable, it is also very stylish, fun, and practical. My latest acquisition was a summer bag from Peserico.

Q Tell us about one of your recent discoveries while traveling.

A The new ceramic line I found in Paris by Audrey Schaditzki; we carry two vases and two cups from her collection (right).

Q Are you entertaining at your home over the summer?

A I do like to entertain, and I usually set the table with some beautiful Italian jacquard tablecloths, fun seasonal flowers in a Carlo Moretti vase, antique and modern Murano glassware, and porcelain plates from Vista Alegre in Portugal (right). For more casual dining, I set the table with some Moroccan or Turkish ceramics with woven rattan place mats, tooled leather napkin rings, little handblown glass bud vases, and lots of candles.

PHOTOGRAPHS BY (BATE) GLO CREATIVE CO. & COURTESY OF (CLOCK, VASE, & PLATES) LORI BATE, (DRESS) CHAKERIS CHARLESTON, & (BAG) NAGHEDI

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BONJOUR, SÉZANE

It just got a lot easier to achieve that effortless "French girl" style with the opening of L'Appartement Sézane, which is popping up for a year-long residency at The Charleston Place. The Parisian-born brand founded in 2013 is known for its "French Essentials" collection, featuring breezy boho blouses, lightweight knits, denim, and outerwear, as well as handcrafted handbags, bold jewelry, and chic shoes. Customers can expect the 2,500-square-foot boutique to host exclusive events and collaborations with local businesses. While Sézane has permanent locations in New York and San Francisco, it has opened other pop-ups in Austin and Nashville. **[222 King St., sezane.com]**

ON THE MOVE

Croghan's Jewel Box, a third-generation-owned jewelry store that has boasted a presence on King Street since 1907, is moving. But don't worry, you won't have to go far to shop engagement rings, gold club bracelets, camellia bowls, and the whimsical "Goldbug" collection. The Charleston institution—run by sisters Mariana Ramsay Hay and Rhett Ramsay Outten with fourth-generation family members Kathleen Hay Hagood, Mini Hay Avant, and Mikell Hay—is relocating less than a half mile down King Street to a 6,000-square-foot, two-story building near the Charleston Library Society and the Preservation Society shop. The expanded showroom will feature antique and estate pieces alongside designer collections from Temple St. Clair, Elizabeth Locke, Marla Aaron, and Single Stone, as well as exclusive Avant-designed collections. The new location also will include dedicated spaces for custom designs and jewelry repair. **[155 King St., croghansjewelbox.com]**

Parisian-born brand Sézane brings a certain je ne sais quoi to the corner of King and Market streets in The Charleston Place.

PHOTOGRAPH COURTESY OF SÉZANE

HAPPY ANNIVERSARY!

Contemporary women's boutique Maris DeHart is celebrating its anniversary with an "On Cloud 9" party. You're invited to wear sky blue, white, or silver; enjoy light bites and bubbly; and receive a gift with purchase on July 31 from 4 to 8 p.m. Founder Alden DeHart Haviland opened the boutique in 2016, offering a collection of party-ready dresses, as well as on-trend shoes, handbags, and jewelry. **[32 Vendue Range, marisdehart.com]**

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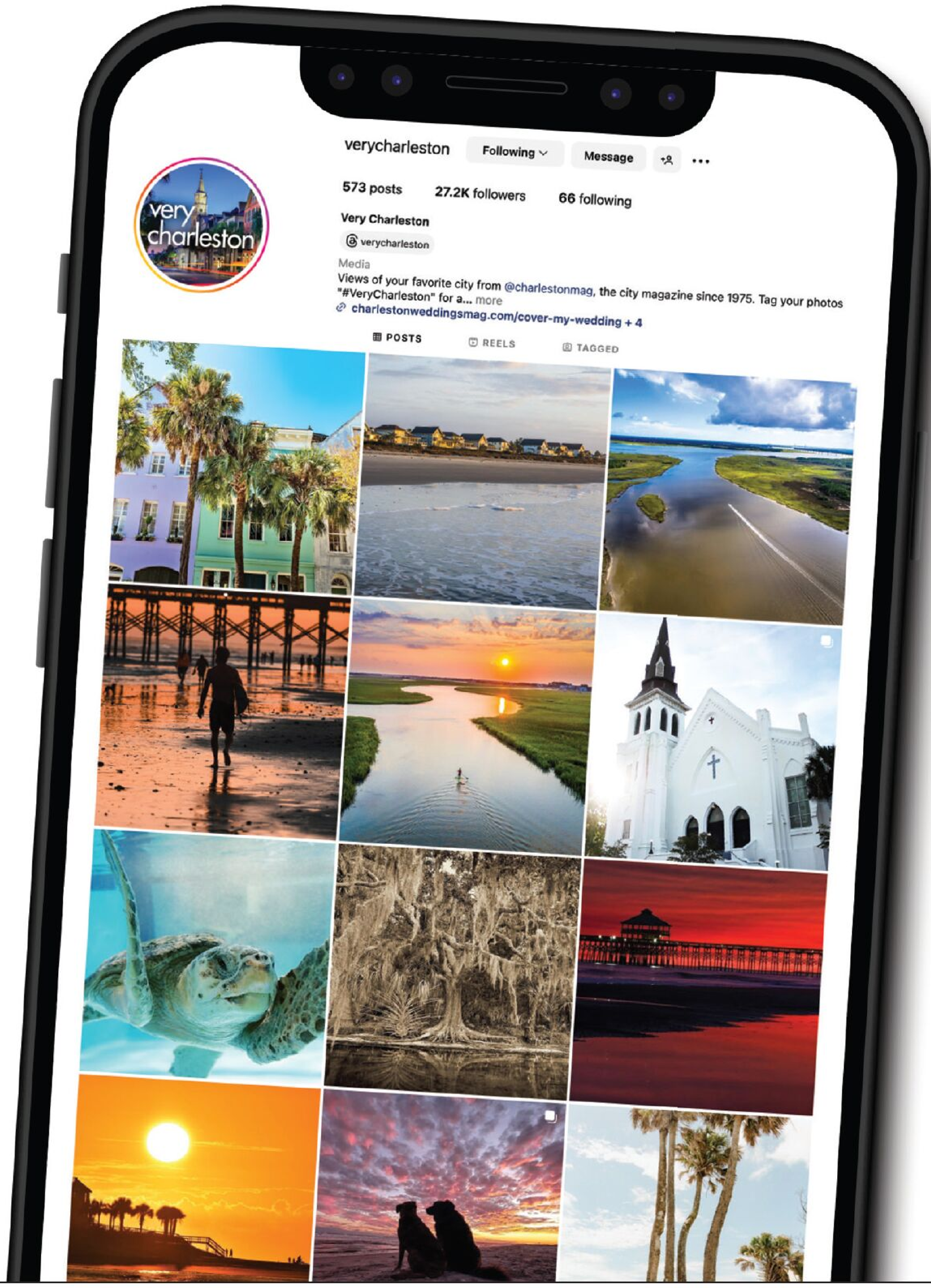

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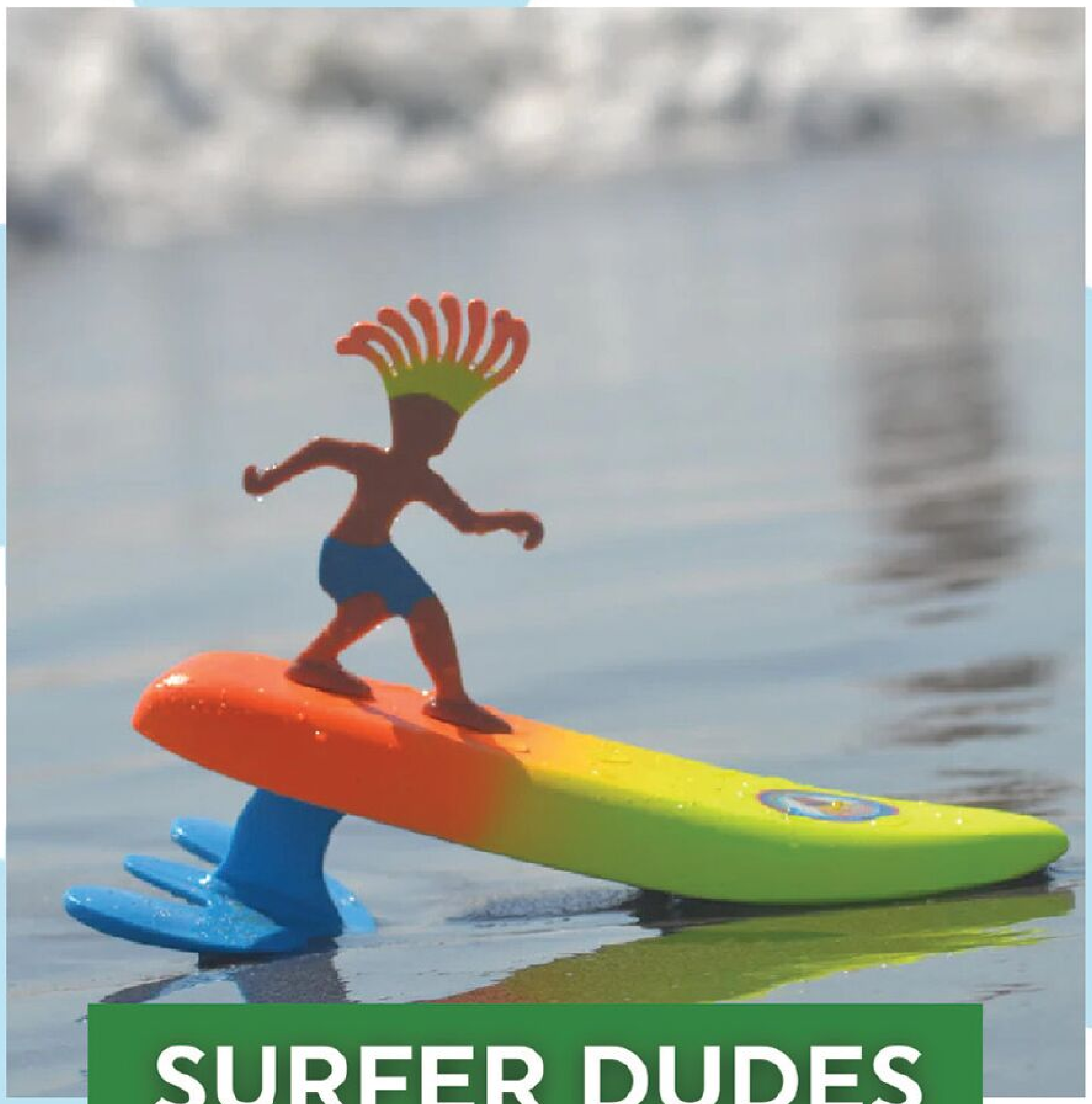

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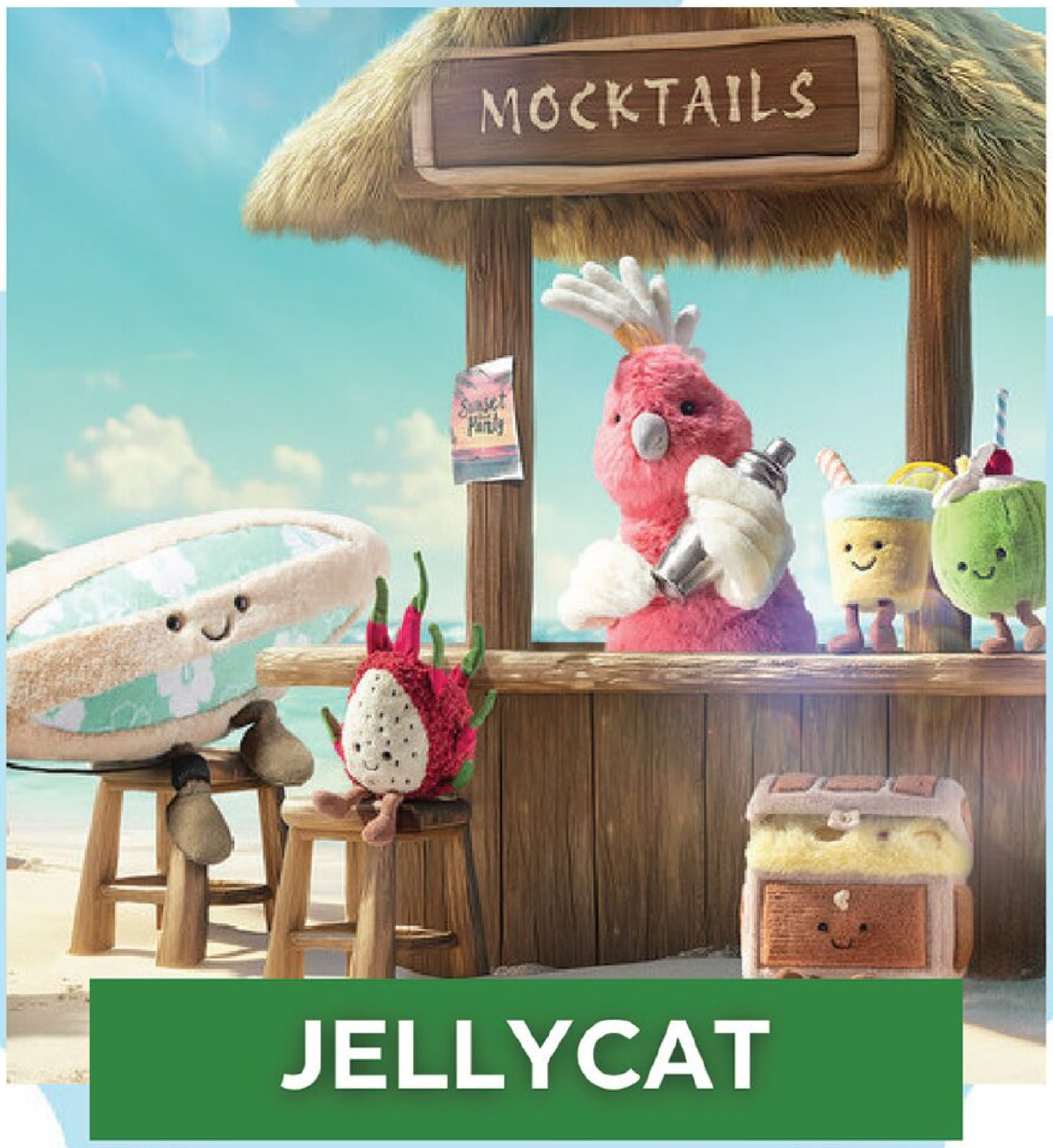
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This April, Charleston Magazine Club hosted The Art of Brunch at The Vendue, a downtown hotel known for its art gallery and rooftop bar. Guests were treated to an exclusive preview of the hotel's latest exhibit, *Kinetic*, displayed in the newly renovated gallery space on the first floor. Additionally, attendees enjoyed sparkling mimosas and indulged in delectable brunch offerings prepared by Revival chef Isaac Werre.

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PHOTOGRPAPHS (12) BY MARIE RODRIGUEZ PHOTOGRAPHY

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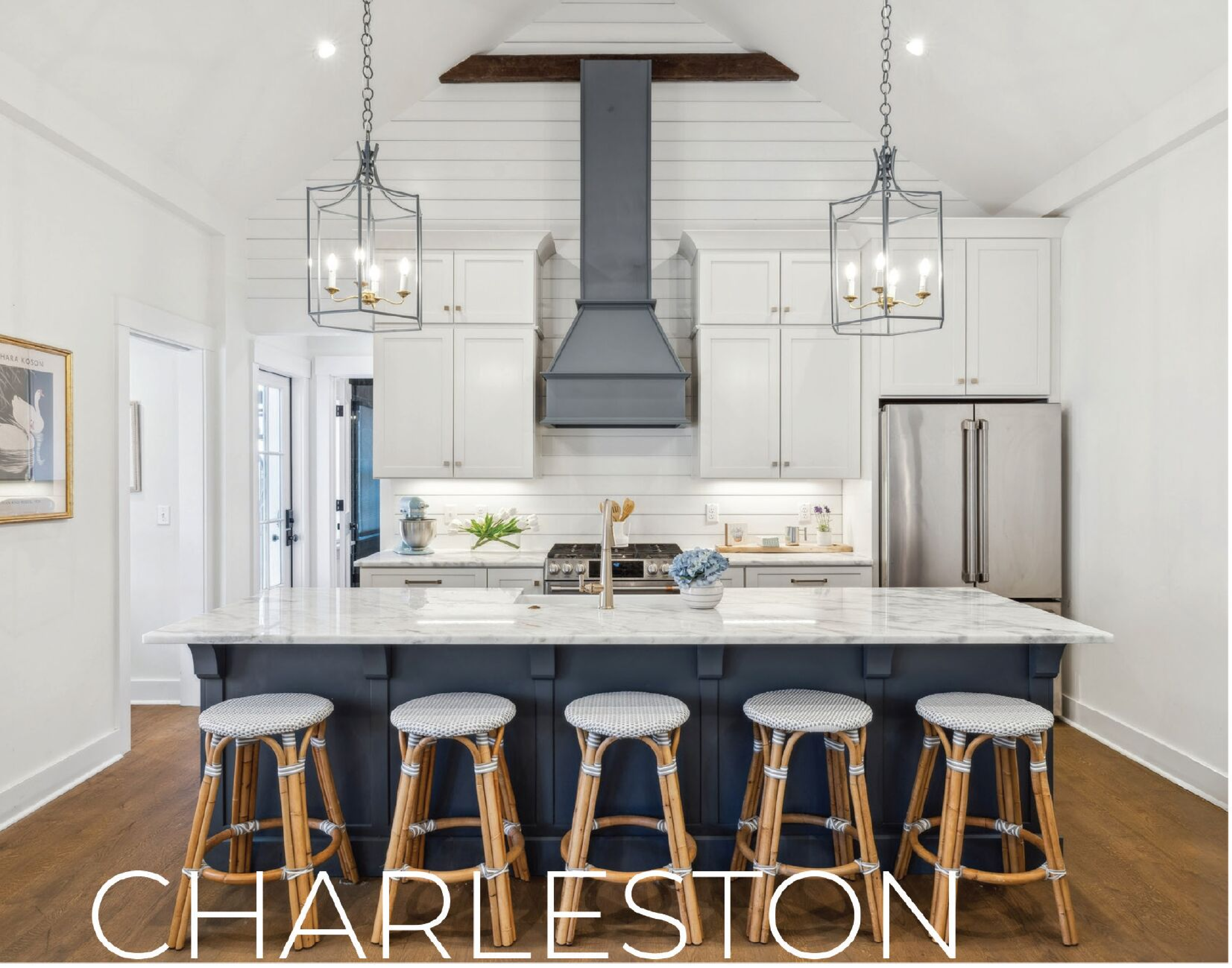

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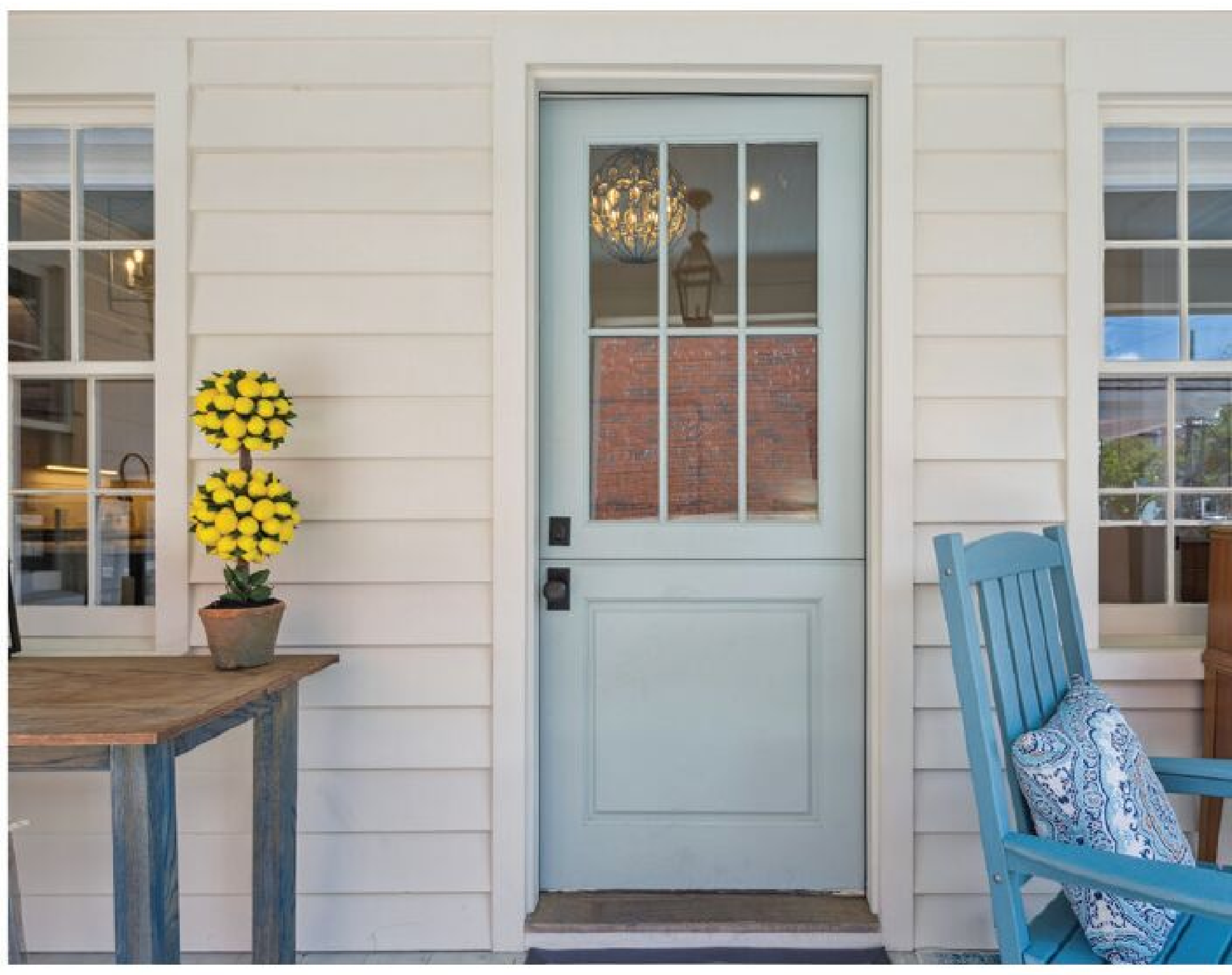
Step inside to vaulted ceilings that soar over a gourmet chef's kitchen featuring a 9' quartzite island, Café-brand appliances, and bespoke cabinetry with designer hardware. The two bedrooms and two bathrooms are smartly separated by soundproofing, and the bathrooms feature custom marble tile that has the feel of a boutique hotel.

Benefit from a two-car gated driveway and a hardwired security system, this home is as solid as it is stunning. The Rooftop deck allows for Cooper River and city views. Located on the east side of the Peninsula, you're moments from the charm and vibrance of Upper King, local parks, city pickleball courts, and steps to Charleston's new walk/bike Lowline Project. This is more than a home, it is a beautifully curated experience. Offered at $995,000. Charleston MLS #25010461.



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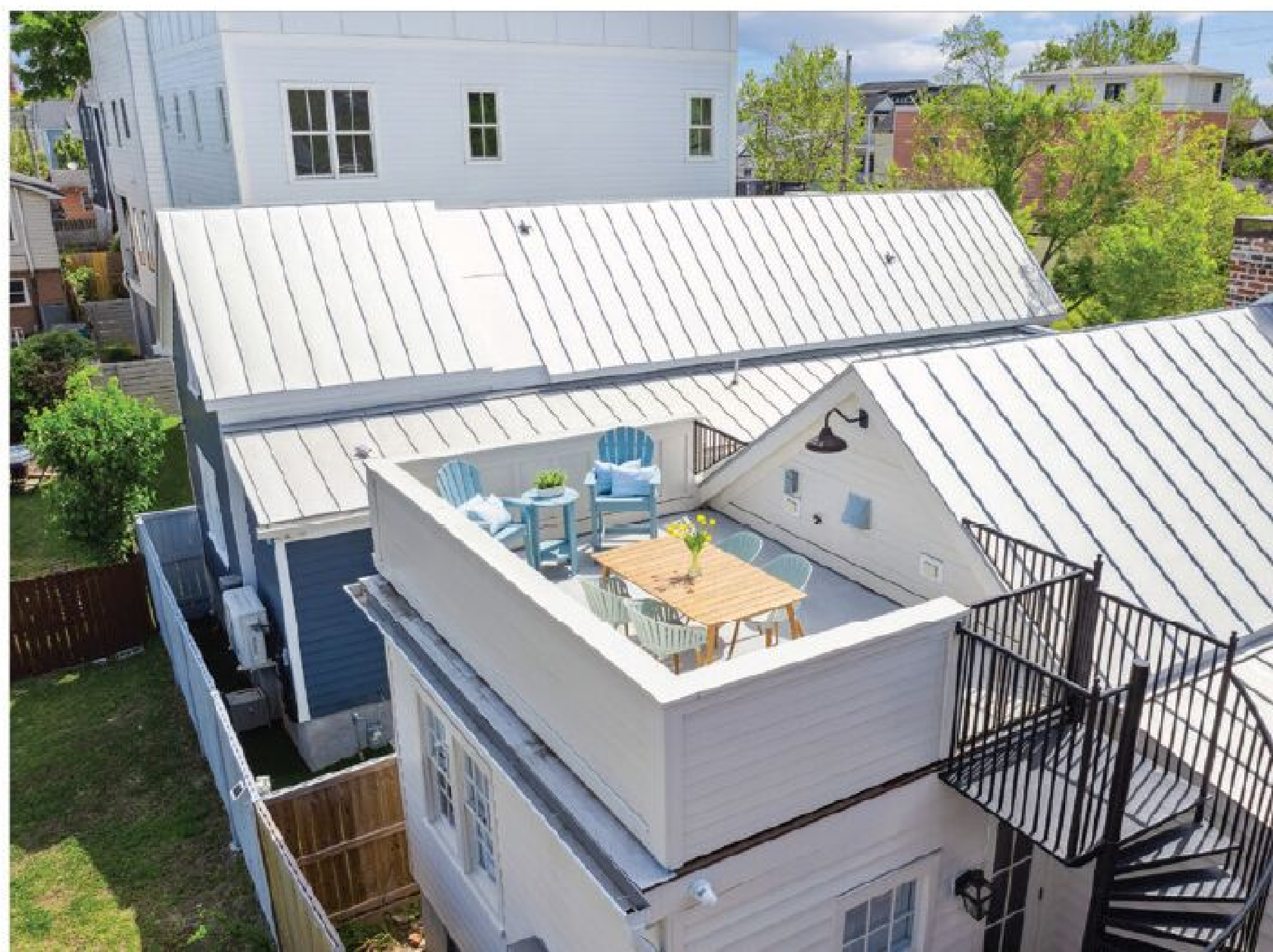

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Sitting Pretty

/// **Like the cat that got the cream,** interior designer Angie Hranowsky (and kitty Rocco) couldn't be more pleased with their new home. The result of years of thoughtful perseverance and ample passion, the modern house in West Ashley is uniquely, unmistakably hers. **See page 75**

PHOTOGRAPH BY JULIA LYNN

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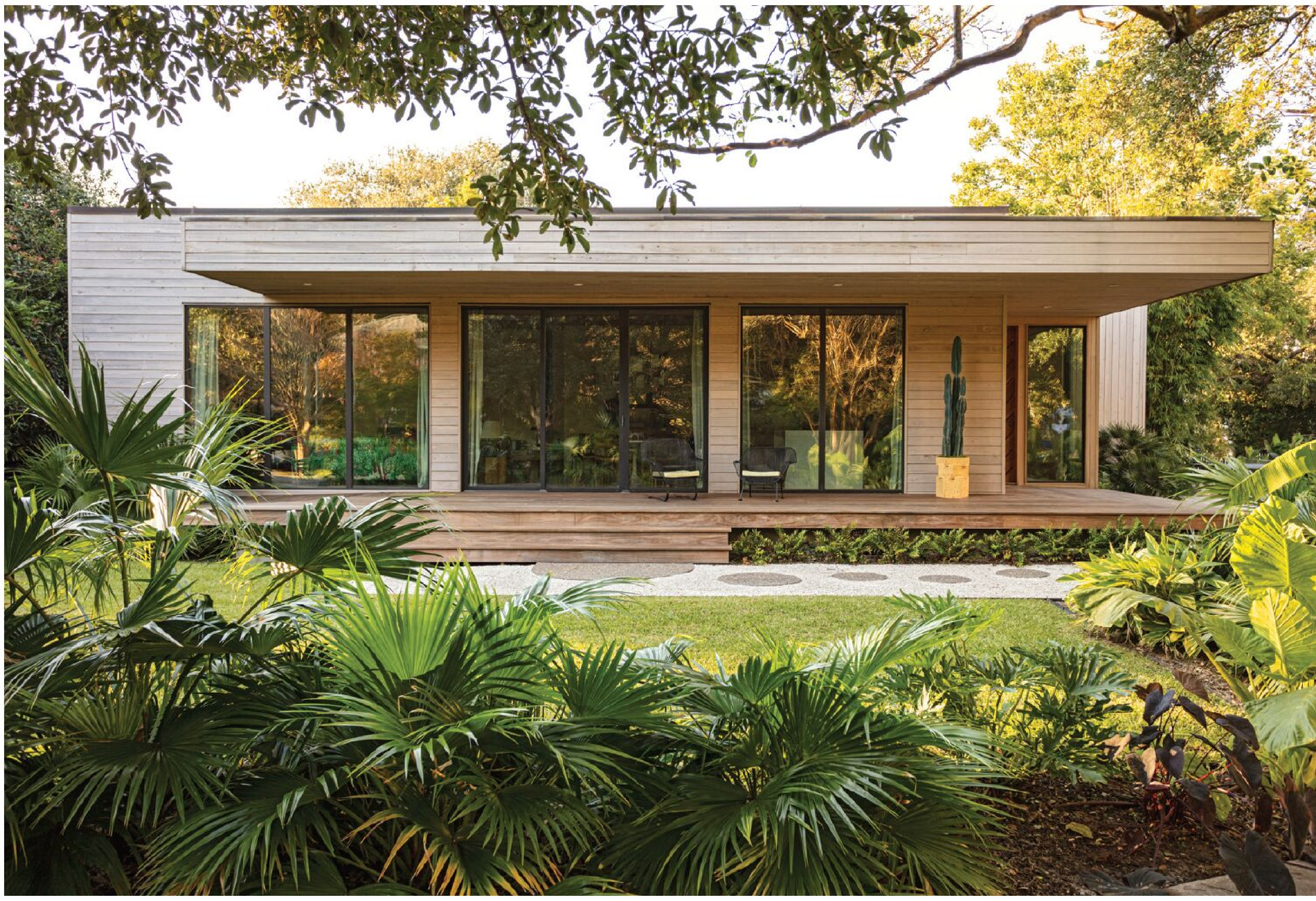
Worth the Wait

Interior designer Angie Hranowsky's decades-long love affair with the Lowcountry finds its ultimate expression

—written by JENNIFER PATTISON TUOHY */// photographs by* JULIA LYNN

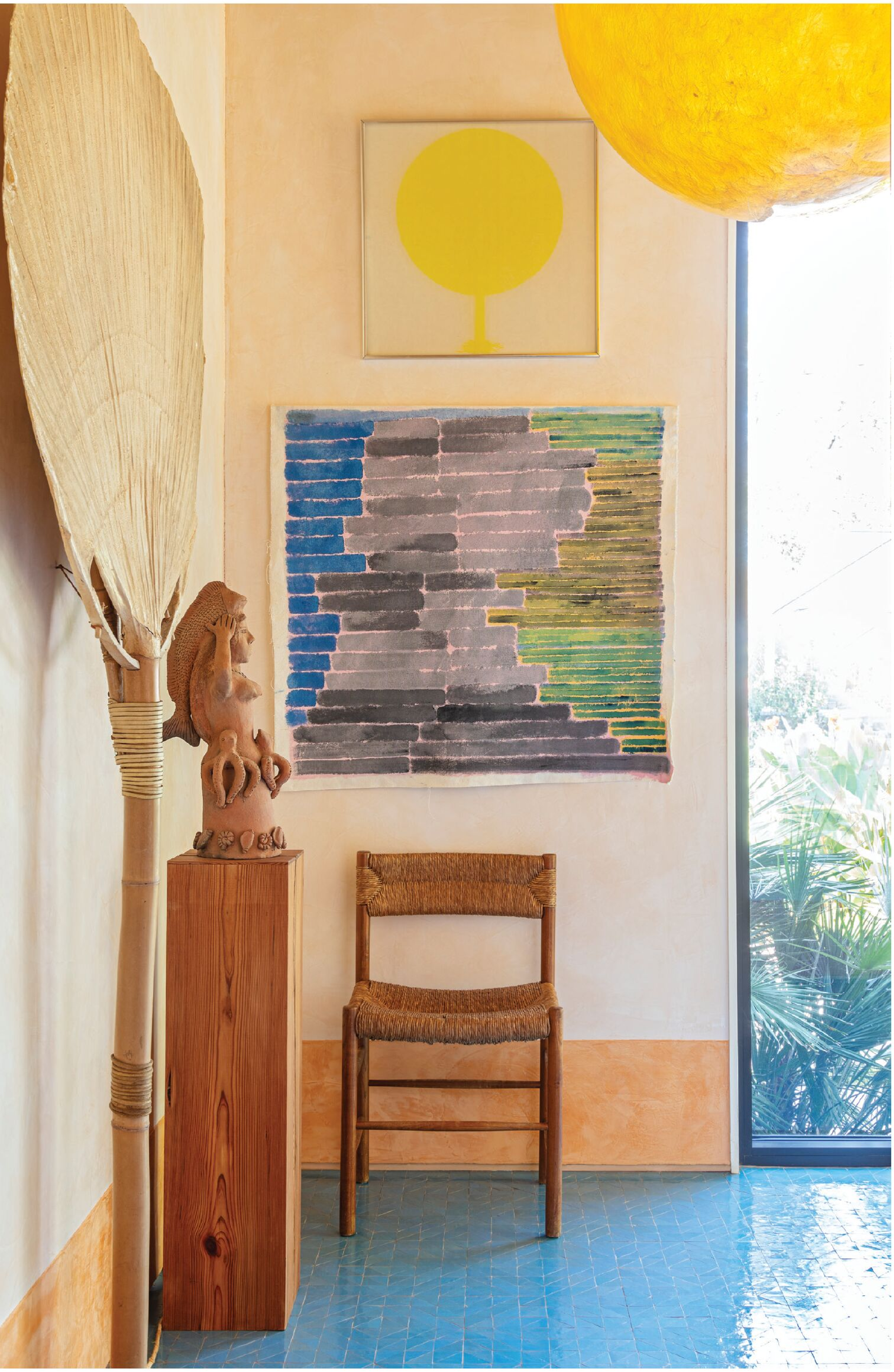
There's something to be said for taking your time. In a world obsessed with instant gratification, the deliberate process of crafting a home—slowly and intentionally bringing together every element with an almost obsessive attention to detail—can elevate it into something more than shelter. Interior designer Angie Hranowsky took that philosophy to heart, spending eight years creating her personal sanctuary. The result: a modernist bungalow tucked into West Ashley's Old Windermere neighborhood. Clad in cypress siding and veiled by swaying palm fronds, the home stands as a serene counterpoint to Charleston's traditional vernacular.



MIDCENTURY VIBES: Working with friend and architect Johnny Tucker, Angie Hranowsky (left) built a modern home in West Ashley's Old Windermere neighborhood that *Architectural Digest* described as "a boxy, low-slung house with a bit of Frank Lloyd Wright in its DNA." They cloaked it in cypress siding, a wood native to the South, and surrounded it with a lush tropical garden designed by landscape architect Katie Duncan.

This slow burn began some 30 years ago, when Hranowsky—now a celebrated designer whose work has appeared in *Architectural Digest*, *Domino*, and *House Beautiful*—arrived in Charleston in 1995. Angie and her then-boyfriend, Victor, left North Carolina's Outer Banks in search of a place with more sophistication. "I didn't want to spend my life in cutoffs and flip-flops," she jokes. They rented a carriage house downtown on Pitt Street and were instantly smitten. "I was like, 'Oh my God, how does nobody know about this place?'"

Originally from Louisville, Kentucky, Hranowsky had earned a bachelor's degree in art history from the University of Cincinnati. Soon after the move, she followed her creative instincts back to school, this time for graphic design at the Portfolio Center in Atlanta. "Meanwhile, I was decorating every apartment we lived in," she says with a laugh. In 2000, after brief stints in Atlanta and Miami, the couple, now married, returned to Charleston and settled in Avondale, where Hranowsky launched her graphic



ARTFUL ENTRY: With blue zellige floor tile from Mosaic House and a vintage resin light fixture from Maison-jaune Studio in Paris, the entrance evokes the ocean and the sun. An original Uchiwa floor lamp by Ingo Maurer pairs with a painting by artist Gloria García Lorca and a "Sirena" sculpture by master potter José García Antonio from Ocotlán, Mexico.

design firm. They bought their first home and tackled a full renovation on a shoestring budget. "That's when I realized I might be in the wrong business," she says. "I remember telling my mom, 'If I had clients with a real budget, I could be in a magazine.'"

Turns out, she was right. Encouraged by friend and photographer Julia Lynn, Hranowsky submitted their home to several national publications, landing it in *Metropolitan Home*. A five-week interior design course at Parsons in New York City helped confirm her new path. Her mother soon followed her to the Lowcountry, and Hranowsky

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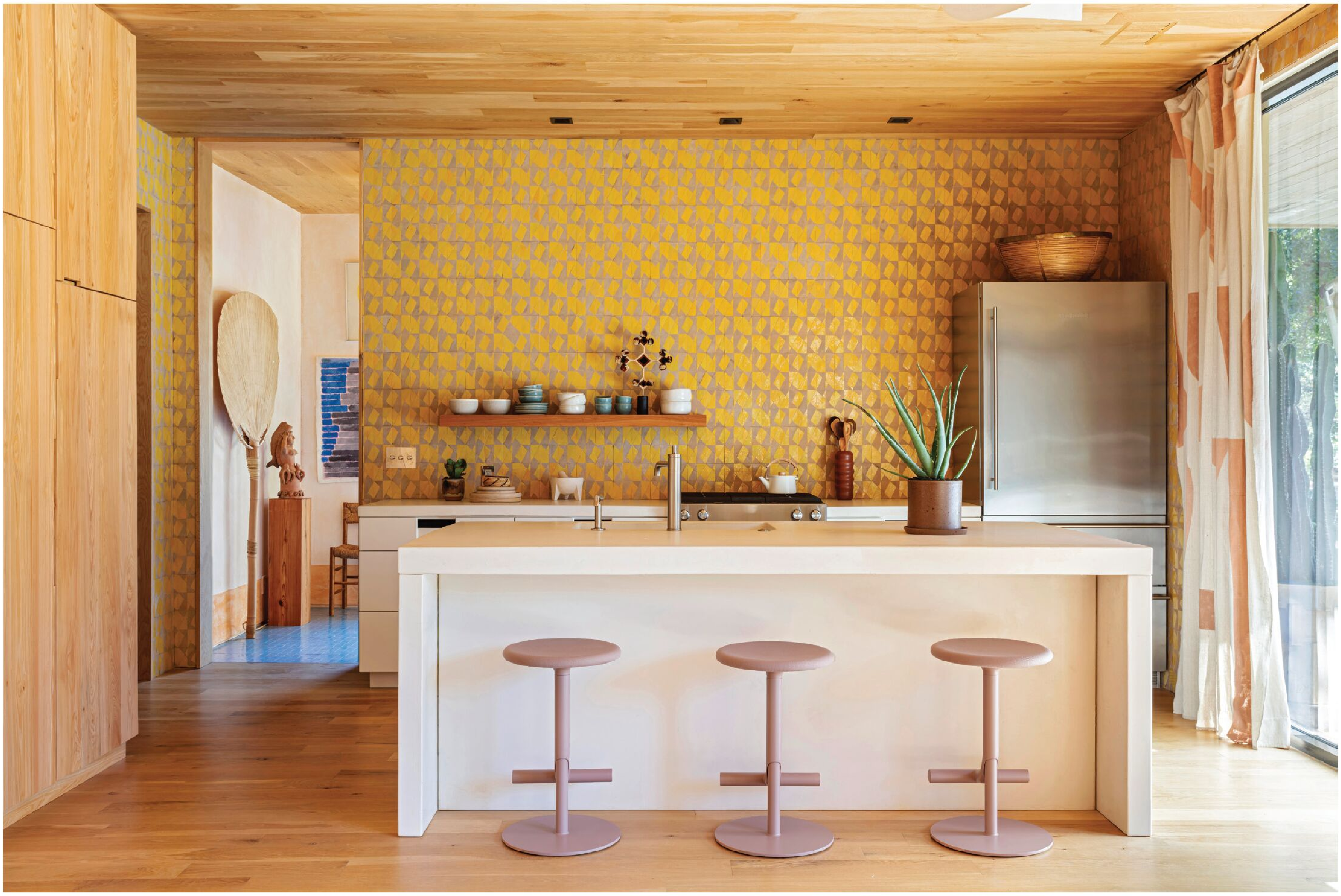
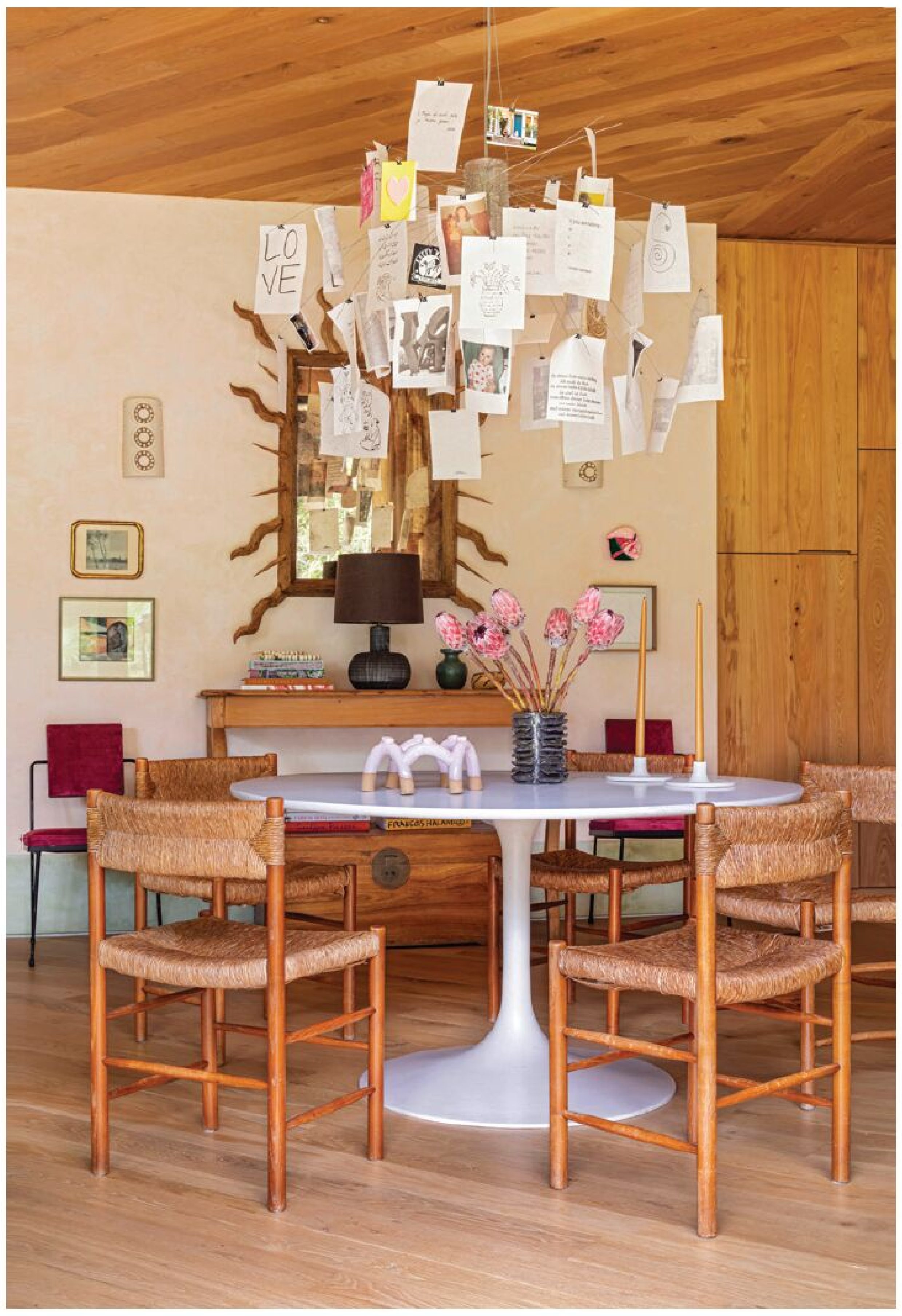


BRIGHT SPOT: Geometric zellige tiles in a creamy yellow create a statement wall where a lack of upper cabinets and range hood allows the tile to shine. A single cypress shelf showcases Mexican pottery from Taller Experimental de Cerámica in Coyoacán. The concrete island and countertops add to the casual vibe, while a Waterworks faucet creates a sculptural moment. The cypress pantry, designed by Hranowsky and built by Scott Meara, includes customized drawers and an appliance garage.

began designing homes for family members, including her mother's which appeared in *House Beautiful*. Now with two children, the couple decided to seek out a more family-friendly neighborhood and more room, and Hranowsky happened upon a rare gem: a midcentury modern house in James Island's Riverland Terrace.

In many ways, the 1972 bungalow, designed by architect-owner Elliott Constantine, laid the foundation for her Old Windermere home, helping her envision how a modernist structure could fit comfortably into Charleston's historic streets. In 2011, following her divorce, Hranowsky found herself renting a home downtown, pondering her next move. "A friend said I should build a home," she recalls.

At first, the idea didn't sit well—but the



TAKING NOTE: The dining room is anchored by an Eero Saarinen "Tulip" table surrounded by rush chairs by Charlotte Perriand and topped by an Ingo Maurer "Zettel'z 5" chandelier. "This was one of the first items that I selected when I initially conceived of the house," she says.

> *The home's glamorous-yet-comfortable aesthetic...hints at art deco elegance and Mexican exuberance, with touches of Moroccan flair and a healthy dose of midcentury modern.*

seed was planted. Hranowsky began dreaming of a space that was truly hers. Soon, she was scouting for land and saving every penny. Then in 2014, she stumbled upon a unique opportunity: a friend of a friend had a double lot in Old Windermere. "So, I bought someone's backyard," Hranowsky says with a smile.

She enlisted her friend and architect Johnny Tucker to help her design the home,

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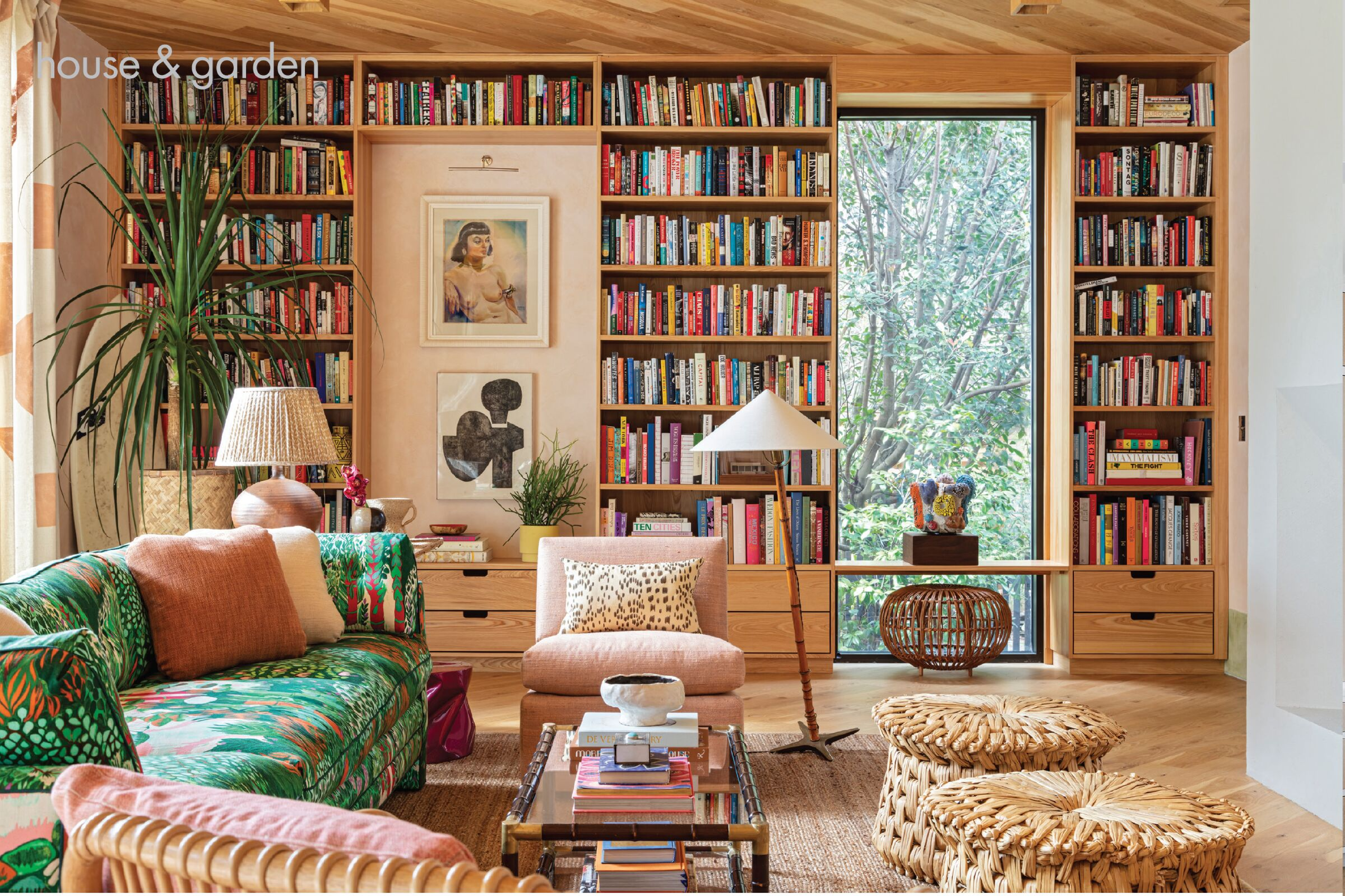

BOOK SMART: A vintage sofa covered in Jim Thompson's "Melusine" fabric in "Sweet Nymph" dominates the main living space. Tucked under the end table is a fuchsia fiberglass stool from L.A. Studio in Madrid. But it's the books that are the star of the show. "I incorporate bookshelves whenever possible into clients' homes, and they are a source of joy and inspiration in my own," says Hranowsky. "Books can tell you a lot about their owners. My collection is full of fiction and nonfiction, design books from interiors to graphics to architecture, along with art books and books I collect purely for the originality and beauty of their design."

a tricky task that required working creatively within the narrow, triangular lot to fit 1,650 square feet of living space. The result is a striking-yet-understated early modern home. *Architectural Digest* described it as "a boxy, low-slung house with a bit of Frank Lloyd Wright in its DNA," with its sharp lines and sturdy structure softened by cypress siding, Venetian plaster walls, and white oak ceilings. "I love modern architecture, but I also wanted there to be a local vernacular," Hranowsky says. Cypress and plaster brought warmth and Charleston charm to the modernist frame.

Throughout the design process, Hranowsky had a crystal clear vision. "I knew I wanted a tall stucco fireplace, a wall of bookshelves, wood floors, and plaster walls," she says. The oversized cypress front door, inspired by Mexican architect Luis Barragán's Gilardi House in Mexico City, was also on her wish list from day one. This laser focus meant

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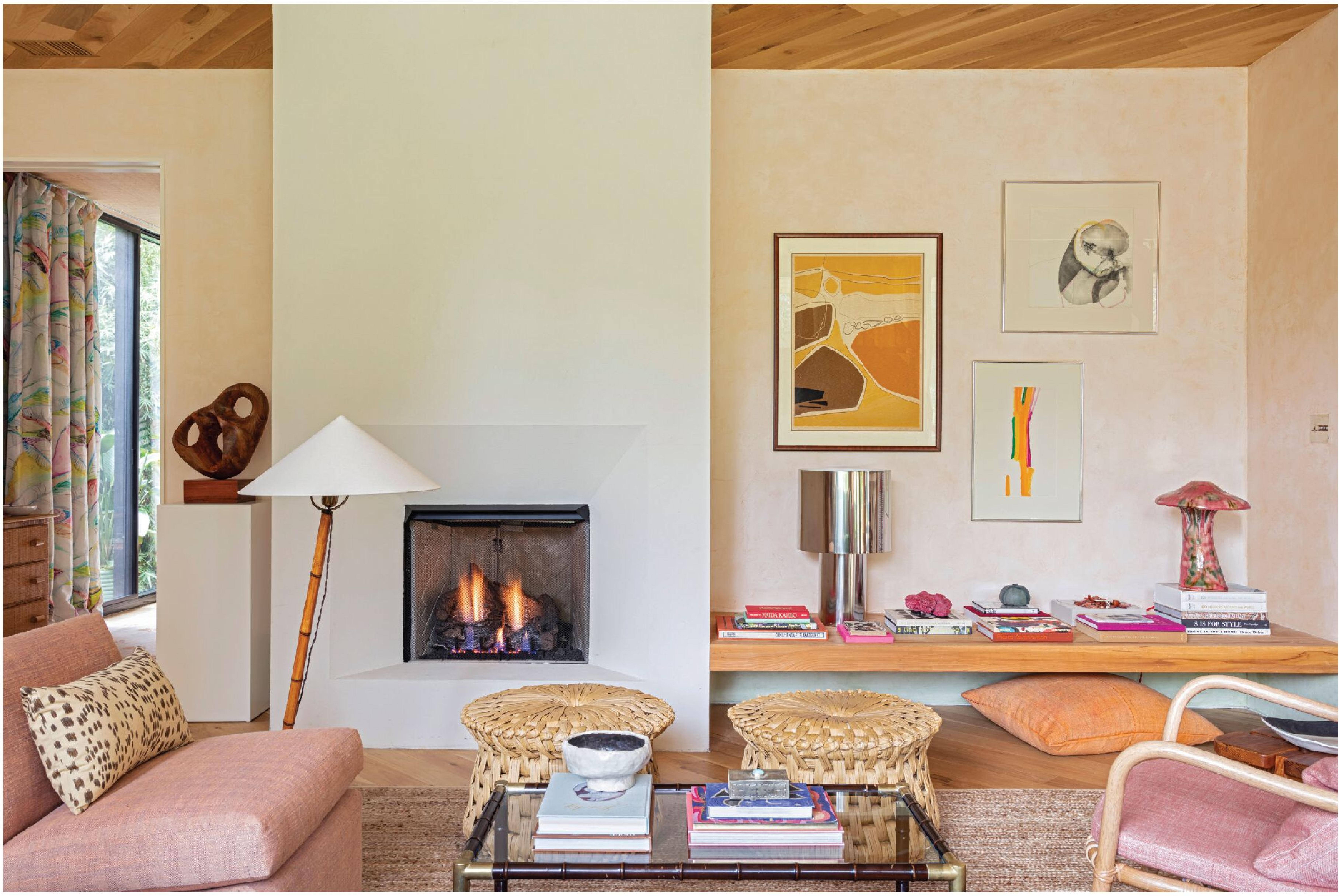
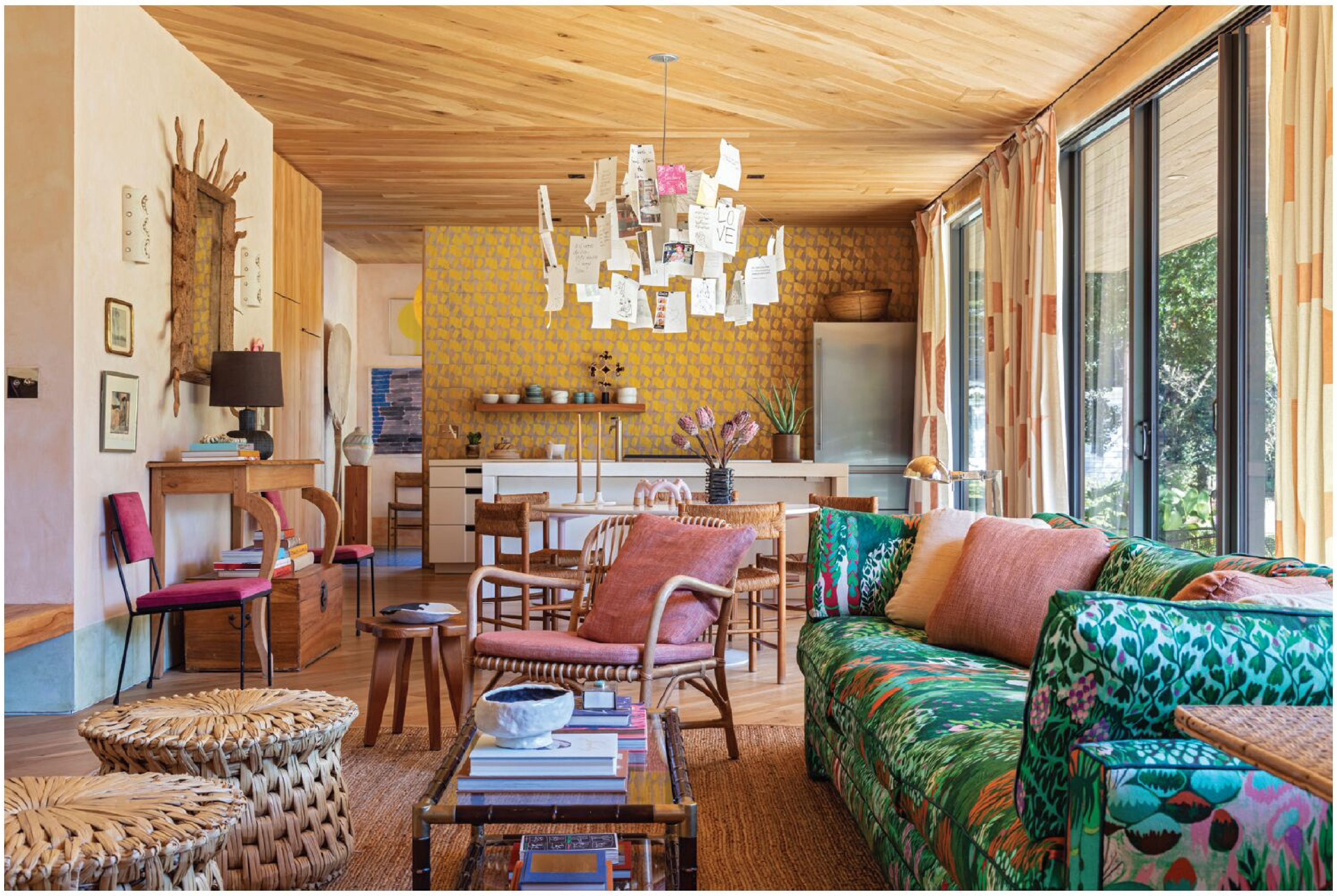
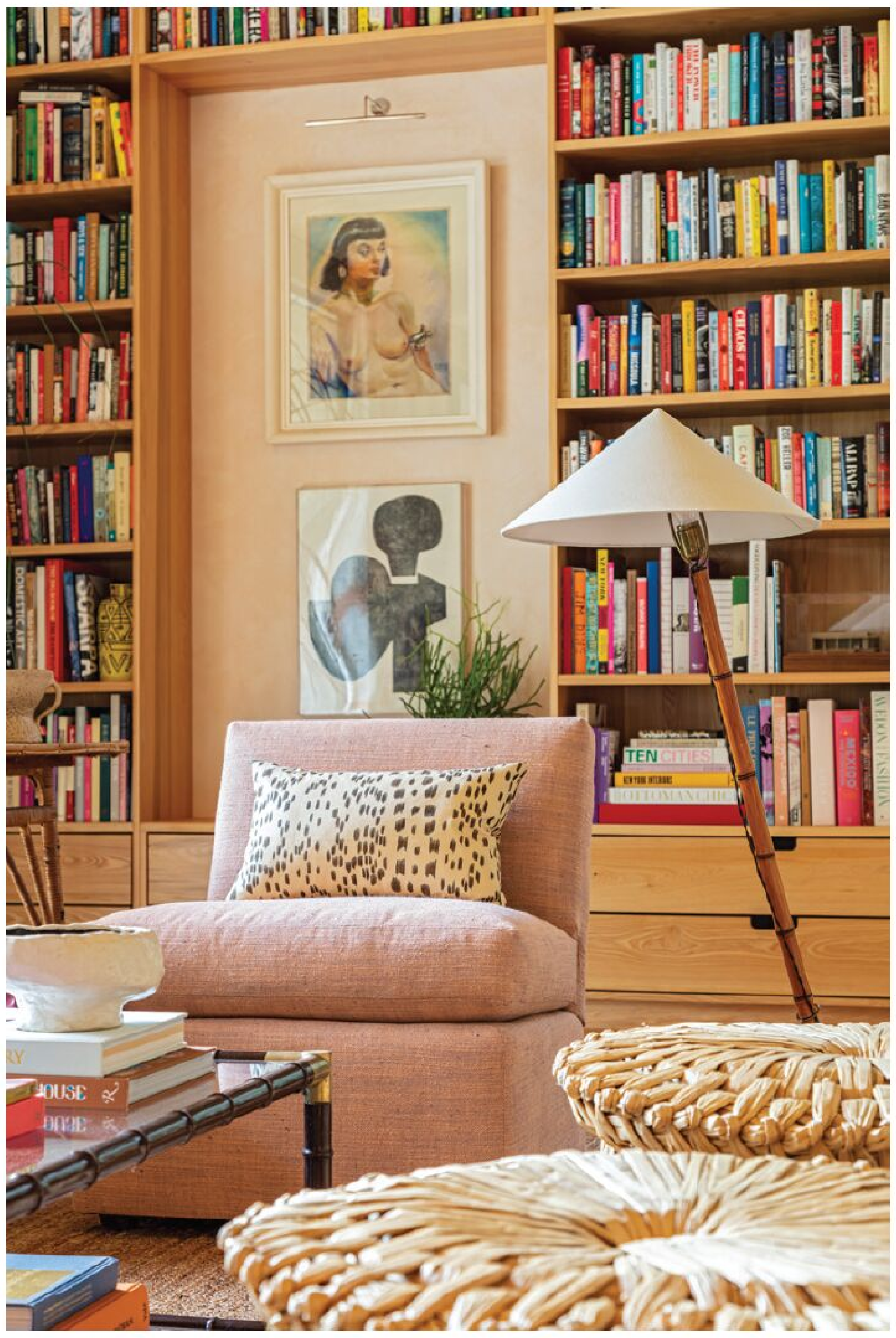




PERSONAL SPACE: A stucco fireplace and cypress floating bench pair with the pale peach Venetian plaster walls to create continuous clean lines throughout the home. Hranowsky filled the space with treasures collected on her travels, including handwoven tule fiber stools from Mexico City, a "Shroom" lamp by Matthias Vriens, and a vintage chrome lamp found during a trip to Madrid. "I think homes are most interesting when they feel collected and traveled and tell a personal story of their inhabitants," she says. White oak planks on the floors and ceiling run in different angles to delineate the kitchen and the living room. The handmade Italian rattan armchair from Bonacina picks up the pattern in the drop cloth curtains, which Hranowsky designed and had painted by local artist Beth Williams.



IN FRAME: A Billy Baldwin slipper chair covered in Marvic Textiles "Renishaw" fabric pairs with an original "Butterfly" bamboo and brass floor lamp by Carl Auböck. The artwork framed by the bookshelf features a 1940s nude portrait by South American artist Ramon Garcia and a 1966 black-and-white abstract by Don ZanFagna.

> *"I think homes are most interesting when they feel collected and traveled and tell a personal story of their inhabitants."*
>
> *—Angie Hranowsky*

pausing to wait for plans or finances to catch up with the vision. In 2018, when Hranowsky moved in, the home was far from finished in her eyes. Then came the chaos of COVID. "I didn't want to compromise on anything," she says. "I wanted to wait until I could do it the way that I really wanted."

It wasn't until 2022, after the custom woodwork had been installed and the Venetian plaster had dried, that Hranowsky considered the home complete. Crafted in cypress, the bookshelves and pantry bookend the open-plan living space, connecting the white oak floors and ceilings, while the peach plaster walls provide a soft backdrop for bold tile accents, contemporary lines, and the designer's collection of furniture and art.

The home's glamorous-yet-comfortable aesthetic defies easy categorization. It hints at art deco elegance and Mexican exuberance, with touches of Moroccan flair and a healthy dose of midcentury modern. The foyer sets

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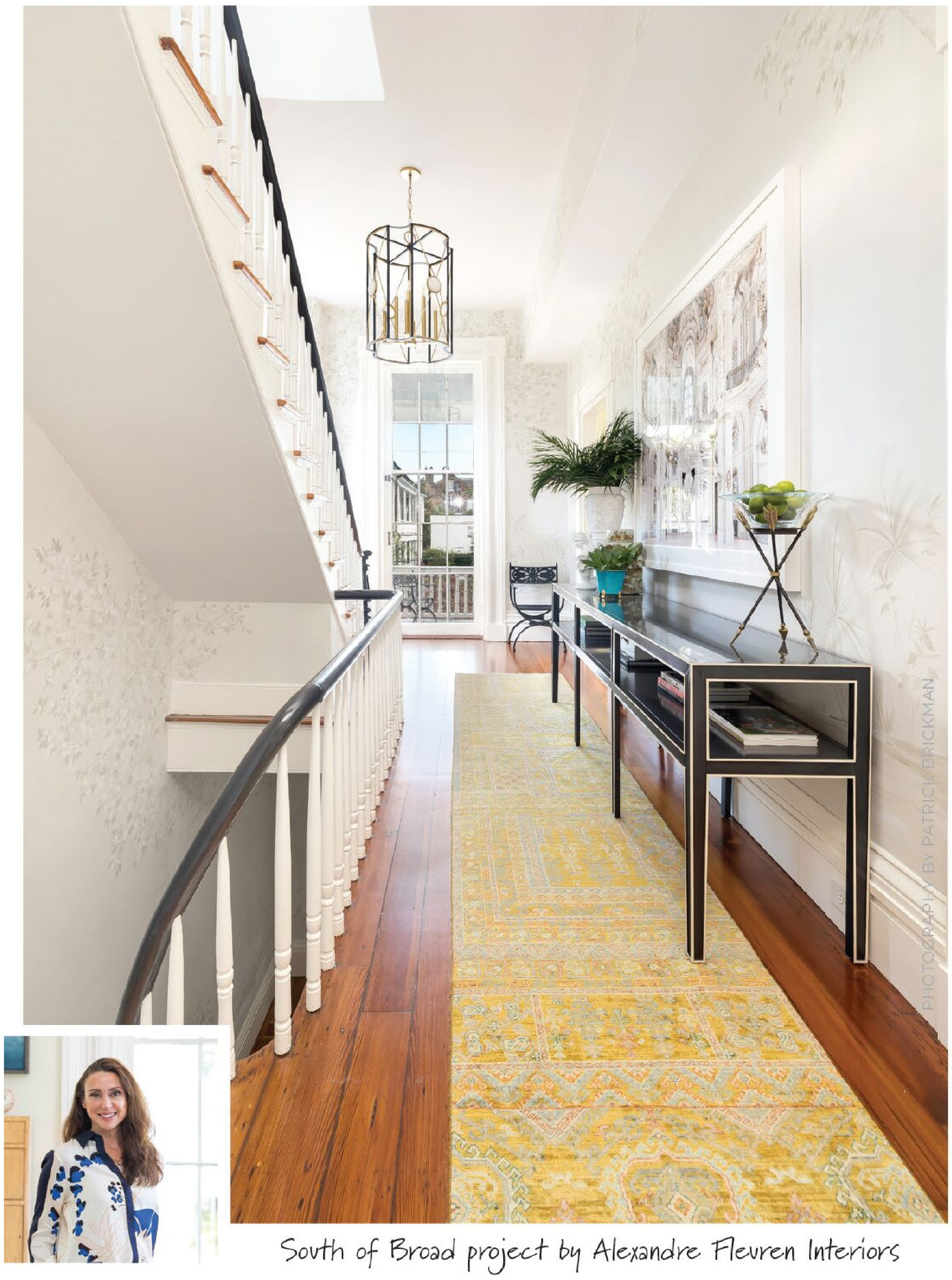

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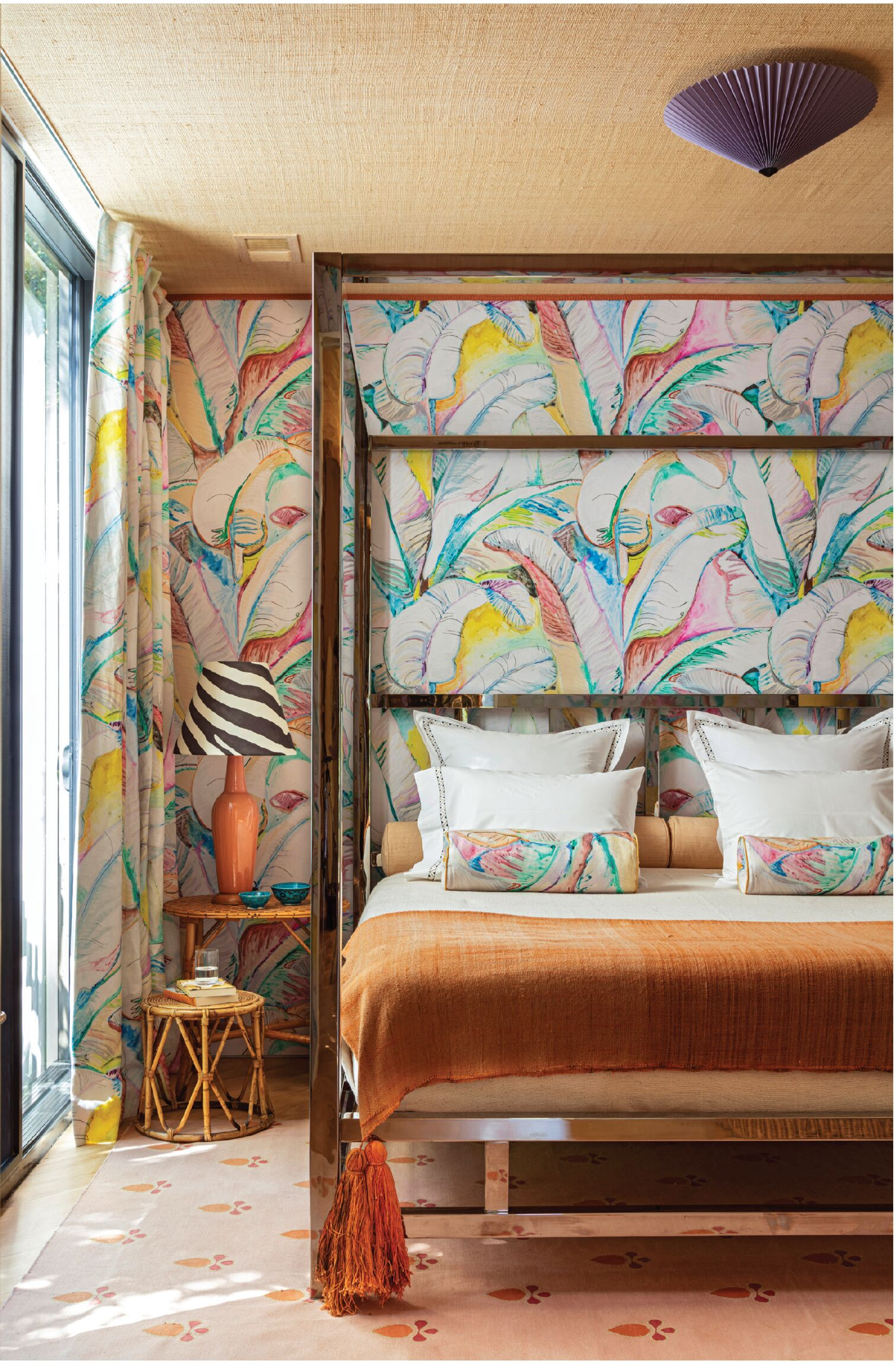

TROPICAL PARADISE: The primary bedroom is swathed in a vibrant, banana-leaf print. A collaboration between Voutsa and CW Stockwell, the pattern is a reinterpretation of Stockwell's iconic "Martinique" print originally designed for the Beverly Hills Hotel. "For me, it's a collision of Miami and Los Angeles, two cities I love," says Hranowsky. She commissioned artist Doug Meyer to create the cameo of Frida Kahlo.

the tone with striking blue zellige tile underfoot and a vintage 1960s light fixture from Paris overhead—the large yellow fiberglass globe evoking the sun over the ocean.

In the kitchen, the sunny theme continues with a wall of yellow zellige tiles. Free of upper cabinets, the minimalist space features a single wooden shelf and a concrete island, creating a calm, zen-like atmosphere. The adjacent dining area is anchored by an iconic Eero Saarinen "Tulip" table beneath Ingo Maurer's whimsical "Zettel'z 5" chandelier. Part light fixture, part art piece, it features dangling

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SUNNY SIDE: The primary bathroom does double duty as a large closet, with intricate lattice doors to contain clutter and allow the room to feel sophisticated and simple. The yellow tiled floor and lime-based, waterproof Tadelakt plaster create a warm, soft space that's flooded with natural light.

love letters in various languages, plus her own personalized notes and photographs.

The living room bursts with character, from a vintage sofa reupholstered in a rich Jim Thompson fabric to a rattan Bonacina armchair and a pair of stools sourced in Mexico. A floor-to-ceiling bookshelf stretches across the far wall—a testament to her love of design and literature. Drop cloth curtains designed by Hranowsky and painted by local artist Beth Williams frame windows that bathe the peach-hued plaster walls in sunlight, creating a warm, rosy glow.

Outside, a wide, cypress-planked deck

opens to a verdant garden planted in 2020. Towering palms out front and thick bamboo in the backyard create a lush retreat. “I like tropical,” Hranowsky declares. “The more tropical, the better.”

Her bedroom is a maximalist’s paradise, papered in a reinterpretation of CW Stockwell’s iconic “Martinique” print by Voutsa. The flamboyant pattern pays homage to Los Angeles (the design once graced the Beverly Hills Hotel), while evoking a touch of Miami glamour—Hranowsky’s favorite cities. The primary bath continues the bold tile story with yellow zellige in the shower and walls coated in waterproof Tadelakt, a traditional Moroccan plaster.

Rounding out the compact floor plan are her children’s rooms. But with her son, Sasha, now in college and daughter, Loulou, living in LA, Hranowsky has the house all to herself, a fitting result for a home that is uniquely, unmistakably hers. “Everything is very personal in the house,” she says. “They’re all things that inspire me from people and things I love, or places I’ve traveled.” It was a long road to get here, she recalls, “but I wouldn’t change a thing. This house is exactly what it was meant to be.”

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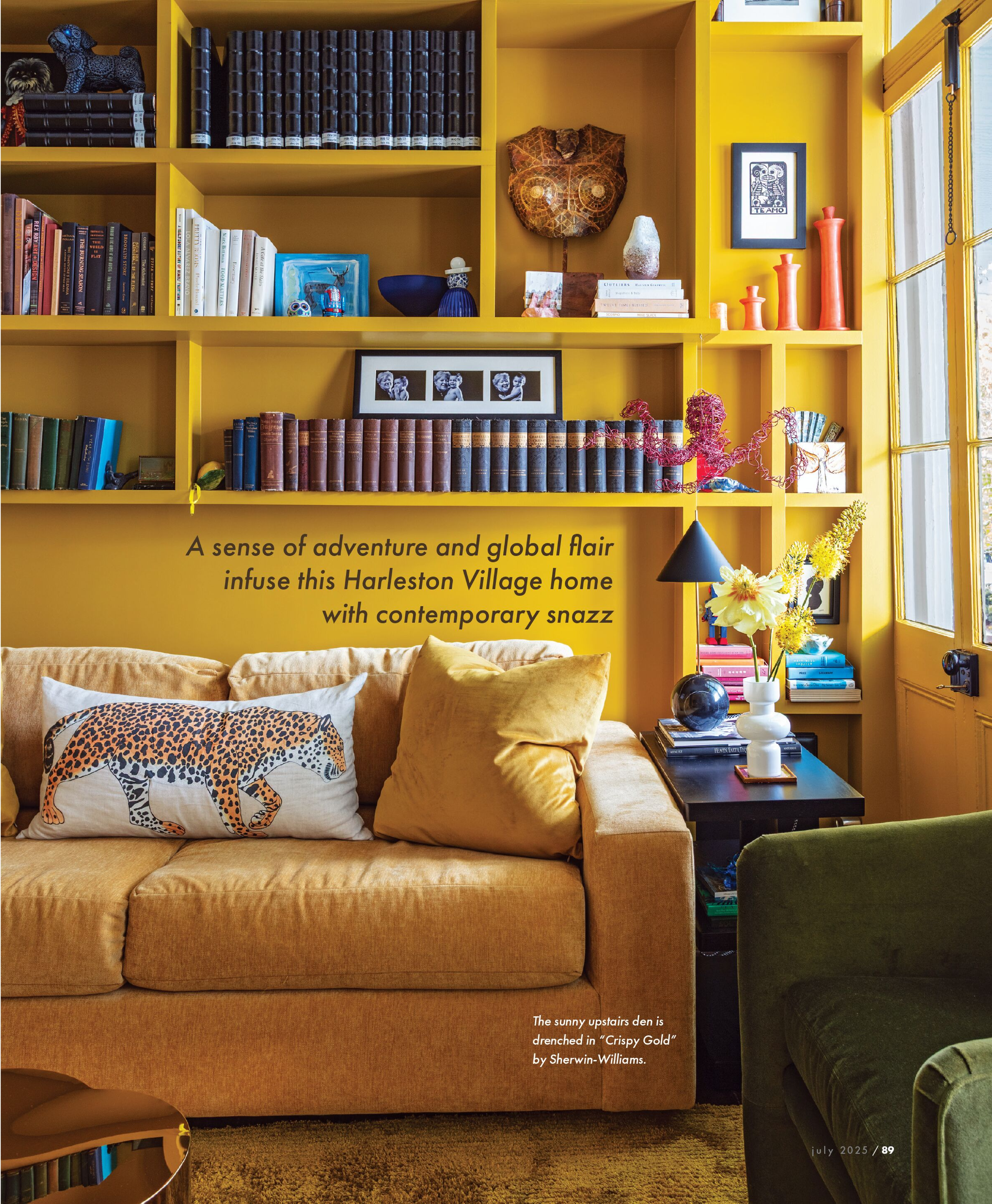
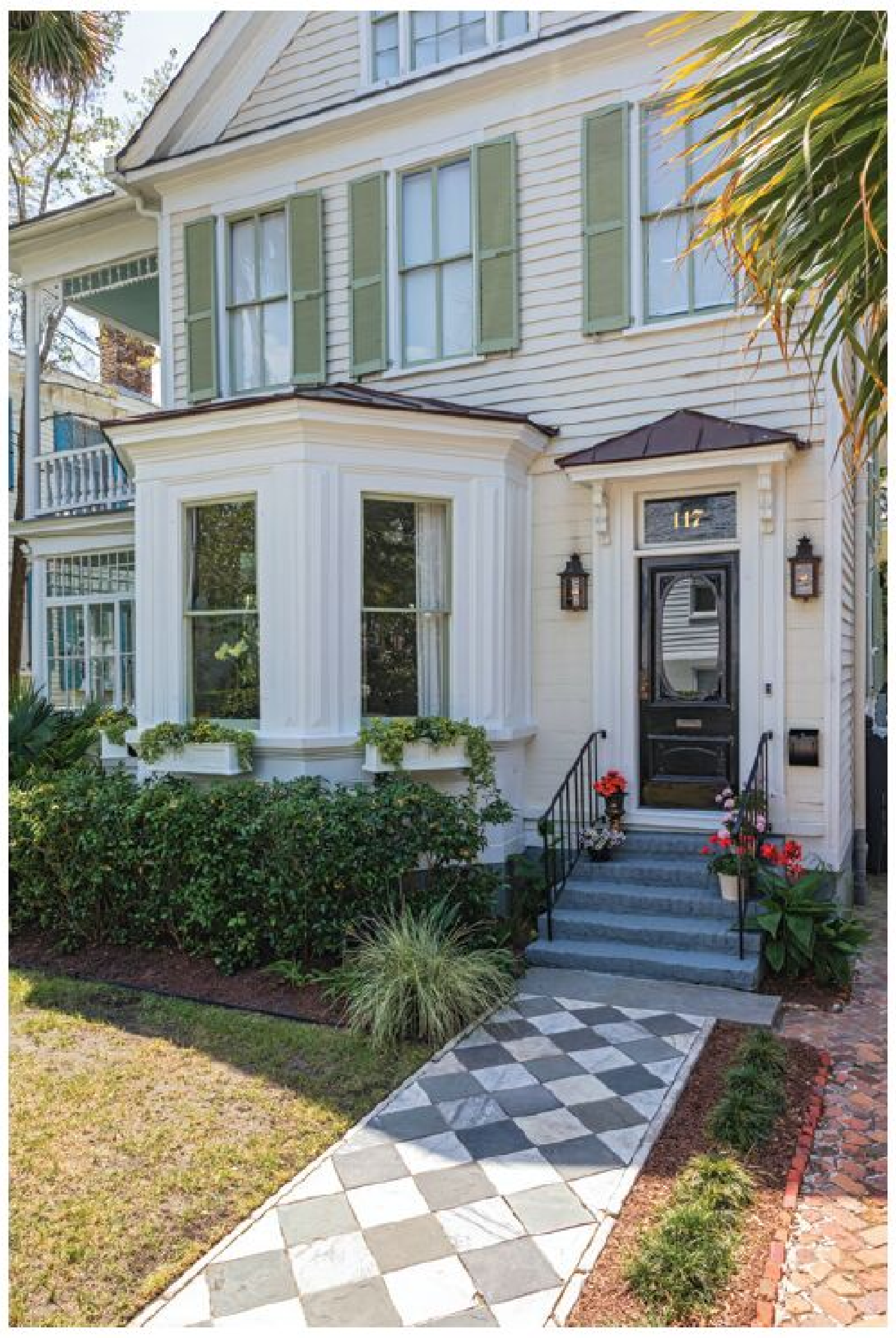
The (HAPPY PLACE)

Written by Stephanie Hunt
Photographs by Julia Lynn

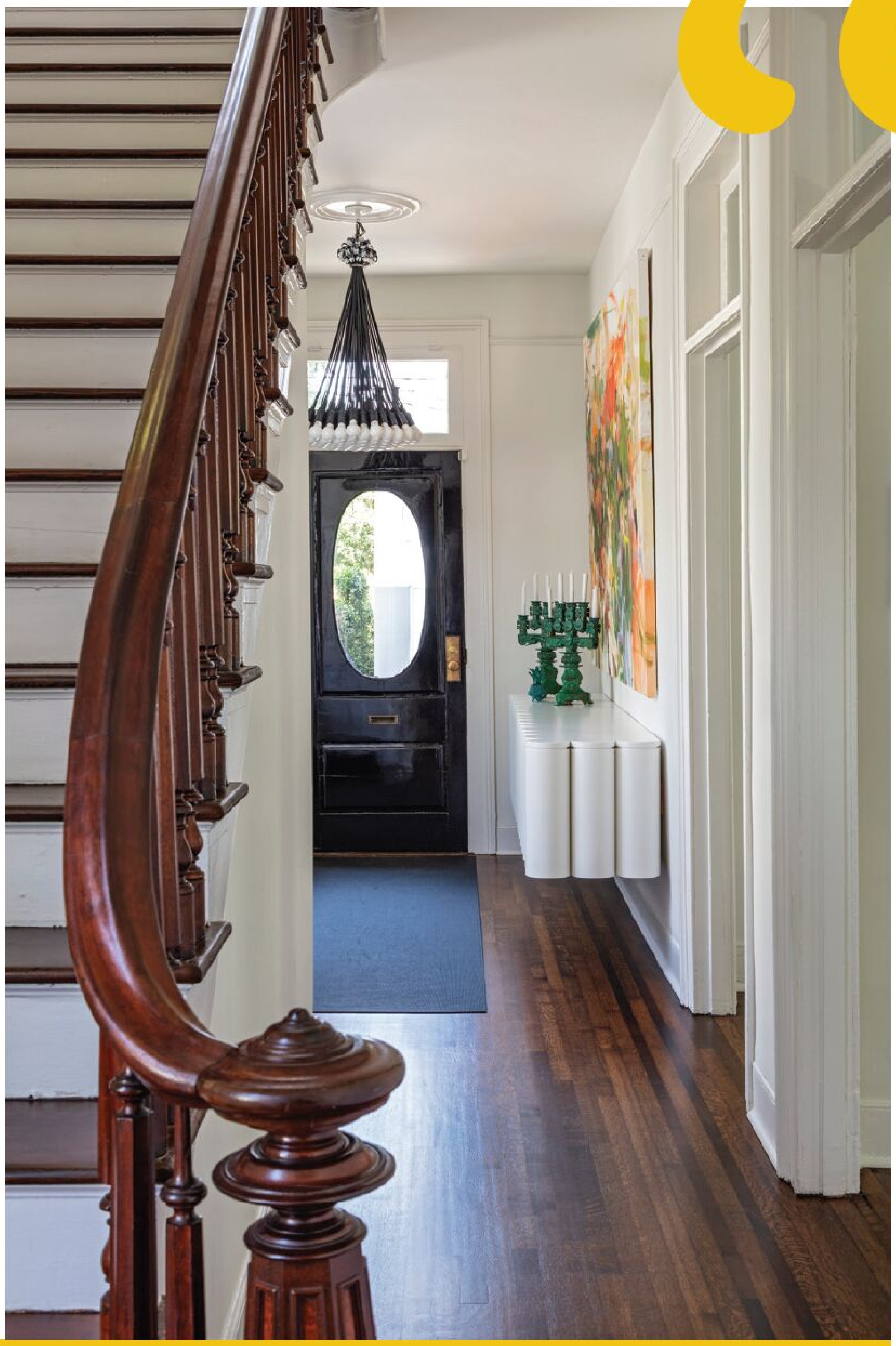


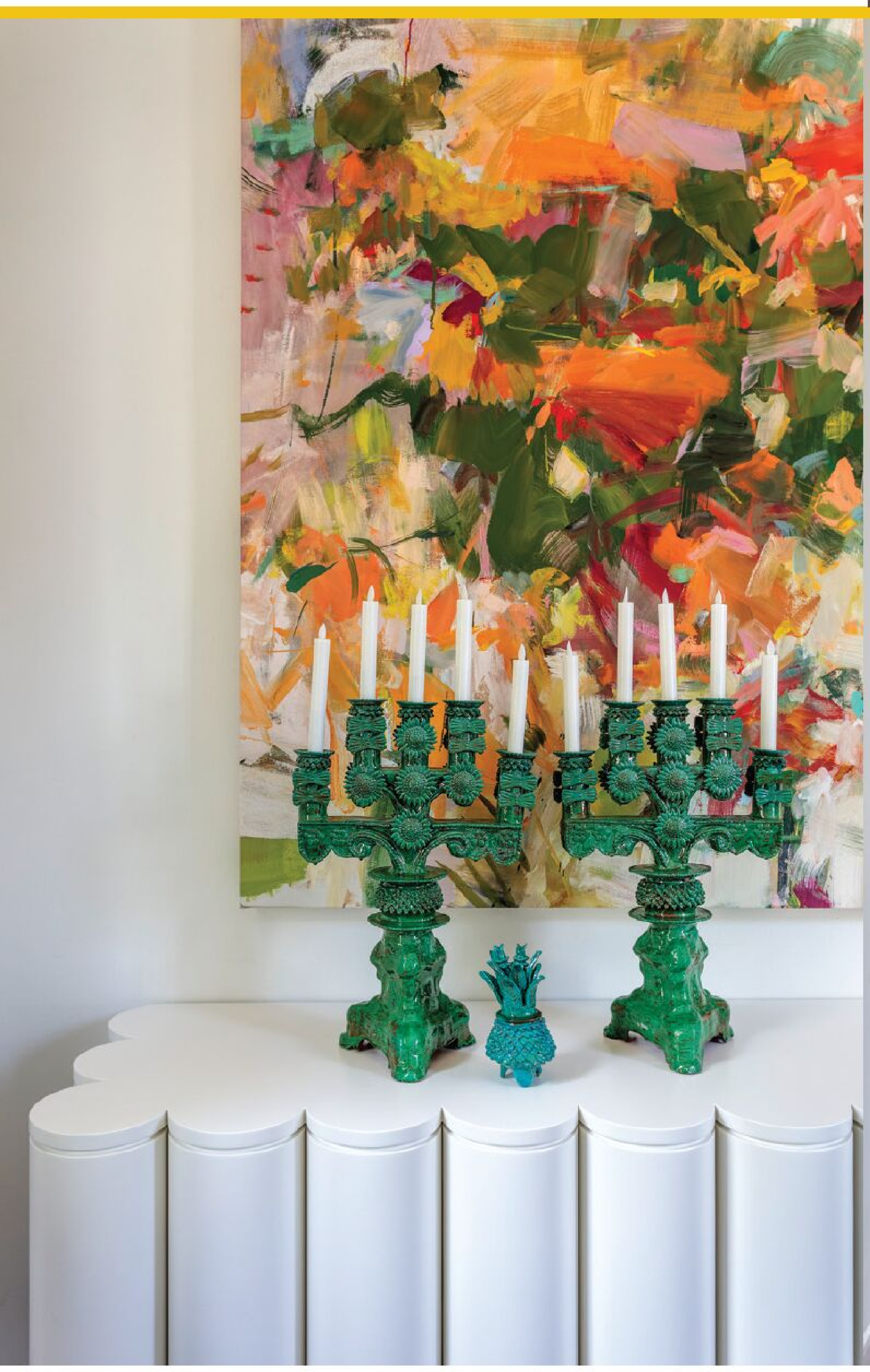
A sense of adventure and global flair infuse this Harleston Village home with contemporary snazz

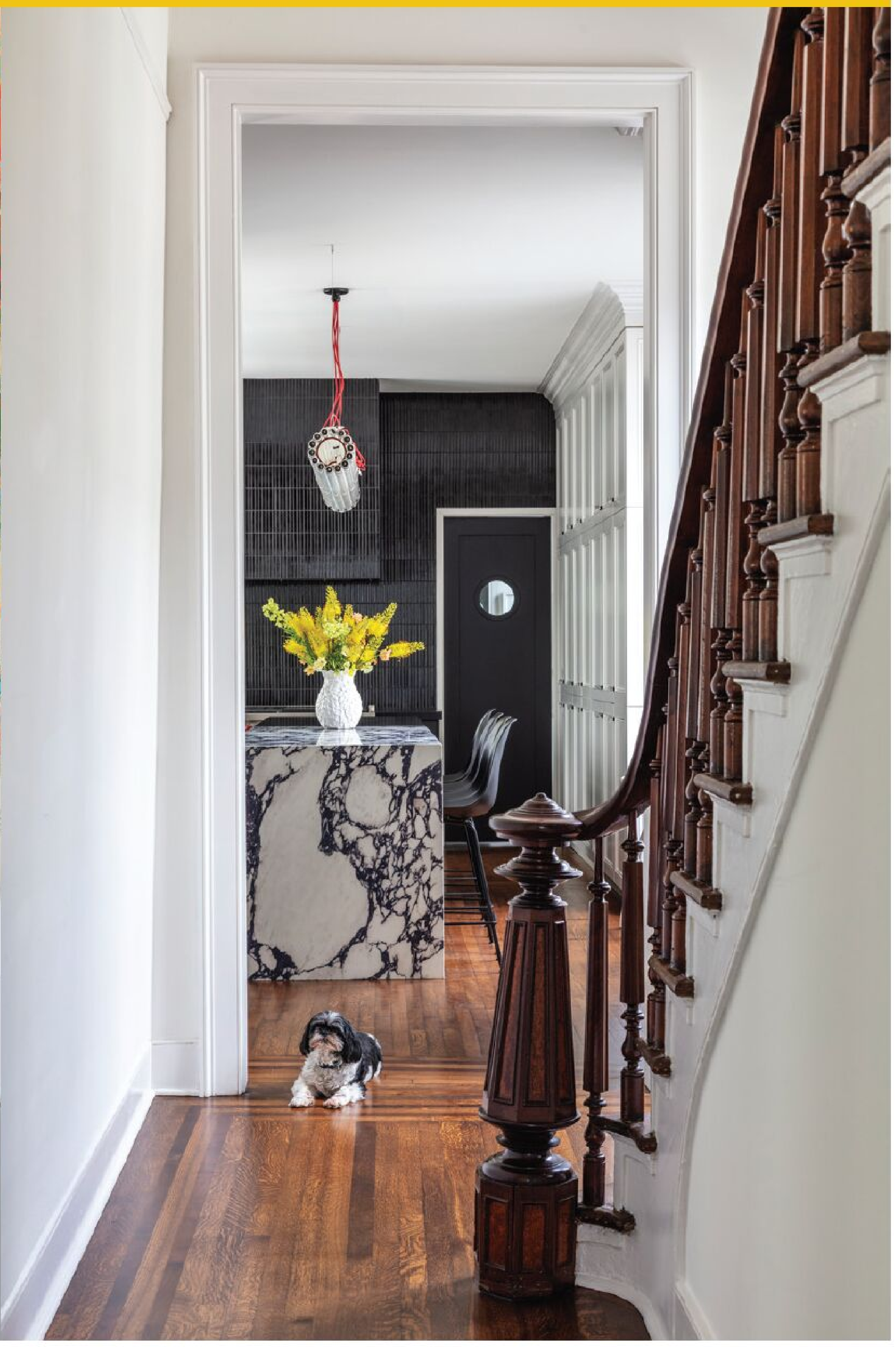
The sunny upstairs den is drenched in "Crispy Gold" by Sherwin-Williams.



(Clockwise from above) The harlequin-patterned walk hints at the sophisticated whimsy inside. The mahogany newel post, shaped like a lighthouse, harkens to the city's port heritage, while the front door, painted a deep Dutch black, connects visually to the kitchen beyond. An abstract by Marissa Vogl inspired the color story.





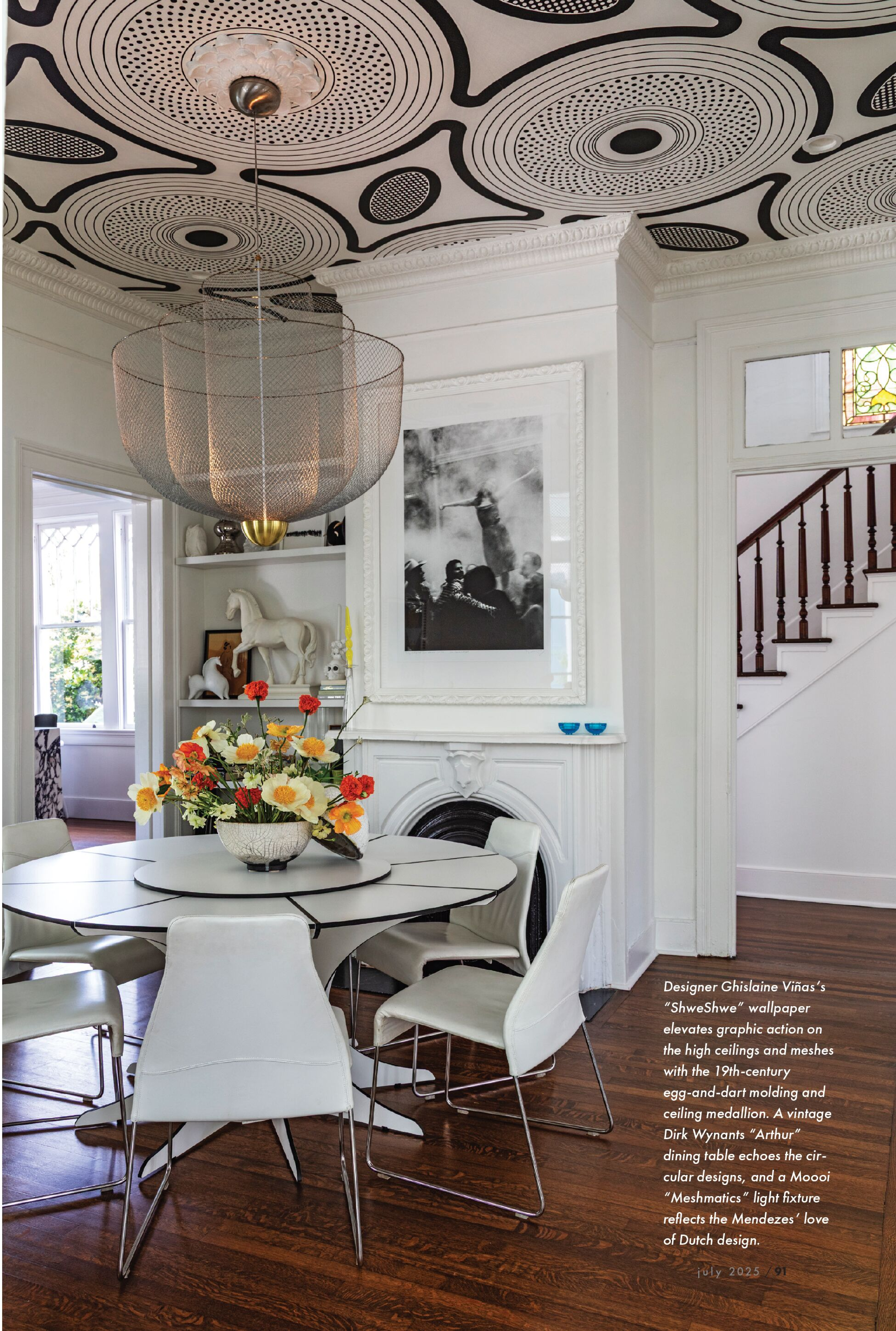


"Let's play design." That's the mantra of Ghislaine Viñas, the Manhattan-based designer whose urbane lightheartedness is on full display in the Charleston home of her friends and longtime clients Phoebe and David Mendez. Viñas's playfulness, and that of her clients, ricochets around the home as buoyant color and frisky shapes make a bold statement from the moment you enter.

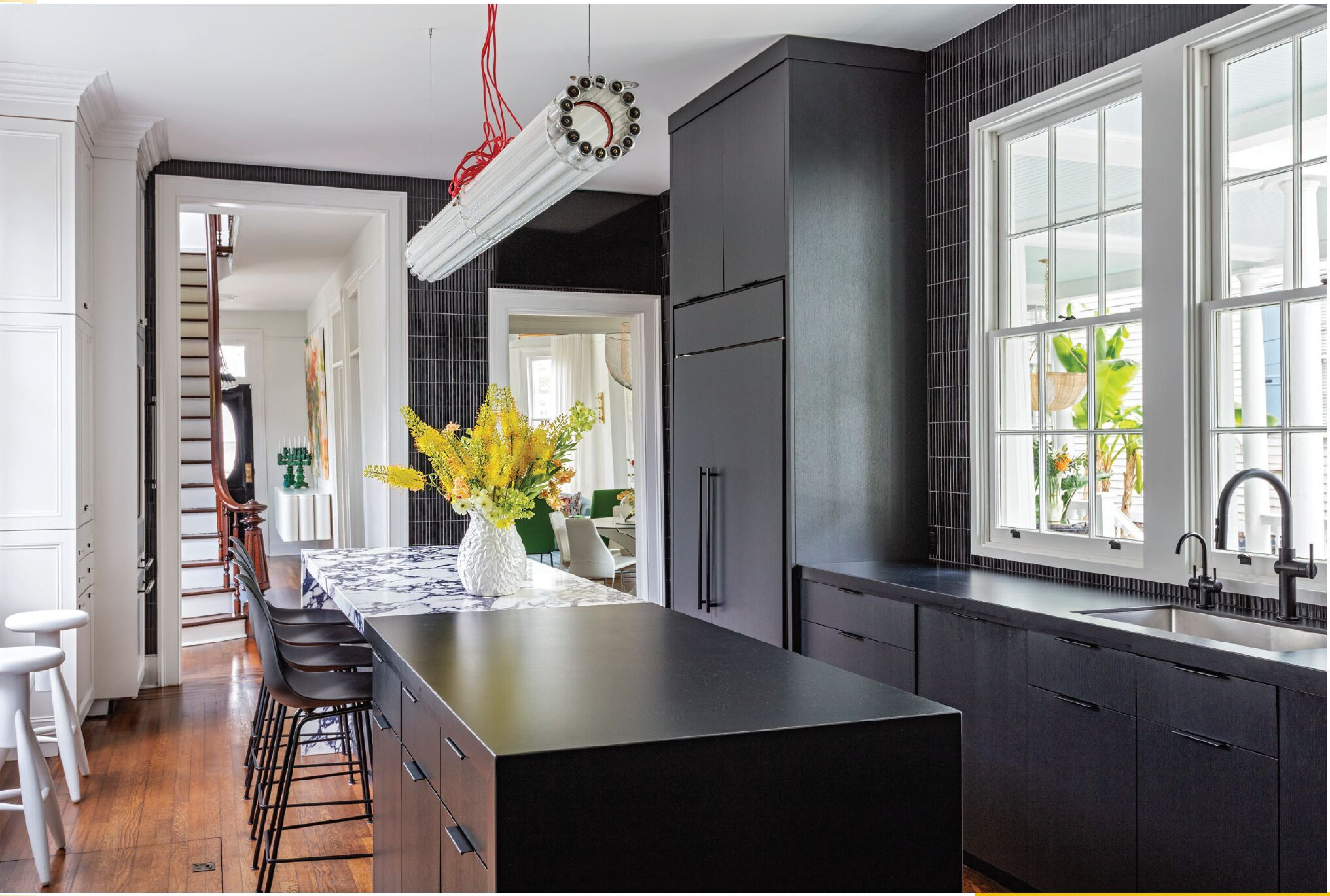
Delight and joy are the motifs here, with a few midcentury undertones and plenty of contemporary verve, but you'd never guess that from the street. On the exterior, this modest 19th-century frame house looks as if it would readily fall in line with the surrounding homes that march along Rutledge Avenue near Colonial Lake. But one peek into the foyer at the rounded undulation of Viñas's "Again and Again" floating console, with its ripples of sexy frivolity, and you realize you've stepped through a portal of whimsy. Above the console, an abstract painting by Marissa Vogl found at Meyer Vogl Gallery blazes in green, magenta, and orange Technicolor—a vivid explosion of color against an all-white foyer. A Droog "85 lamps" chandelier of bulbs clumped like an inverted bouquet of flowers dangles overhead. Game on.

"There's no rule that you have to have a traditional style in a traditional house," says Viñas. "This interior reflects Phoebe and David, what they love and where they've been. That feeling when you walk into the house that you don't know what's coming, only that it's so fresh and has an attitude of its own—that 100 percent reflects the homeowners."

It's true—the Mendezes didn't know what to expect when they decided to move downtown from the Isle of Palms, only that they wanted a more walkable urban environment. But



Designer Ghislaine Viñas's "ShweShwe" wallpaper elevates graphic action on the high ceilings and meshes with the 19th-century egg-and-dart molding and ceiling medallion. A vintage Dirk Wynants "Arthur" dining table echoes the circular designs, and a Moooi "Meshmatics" light fixture reflects the Mendezes' love of Dutch design.

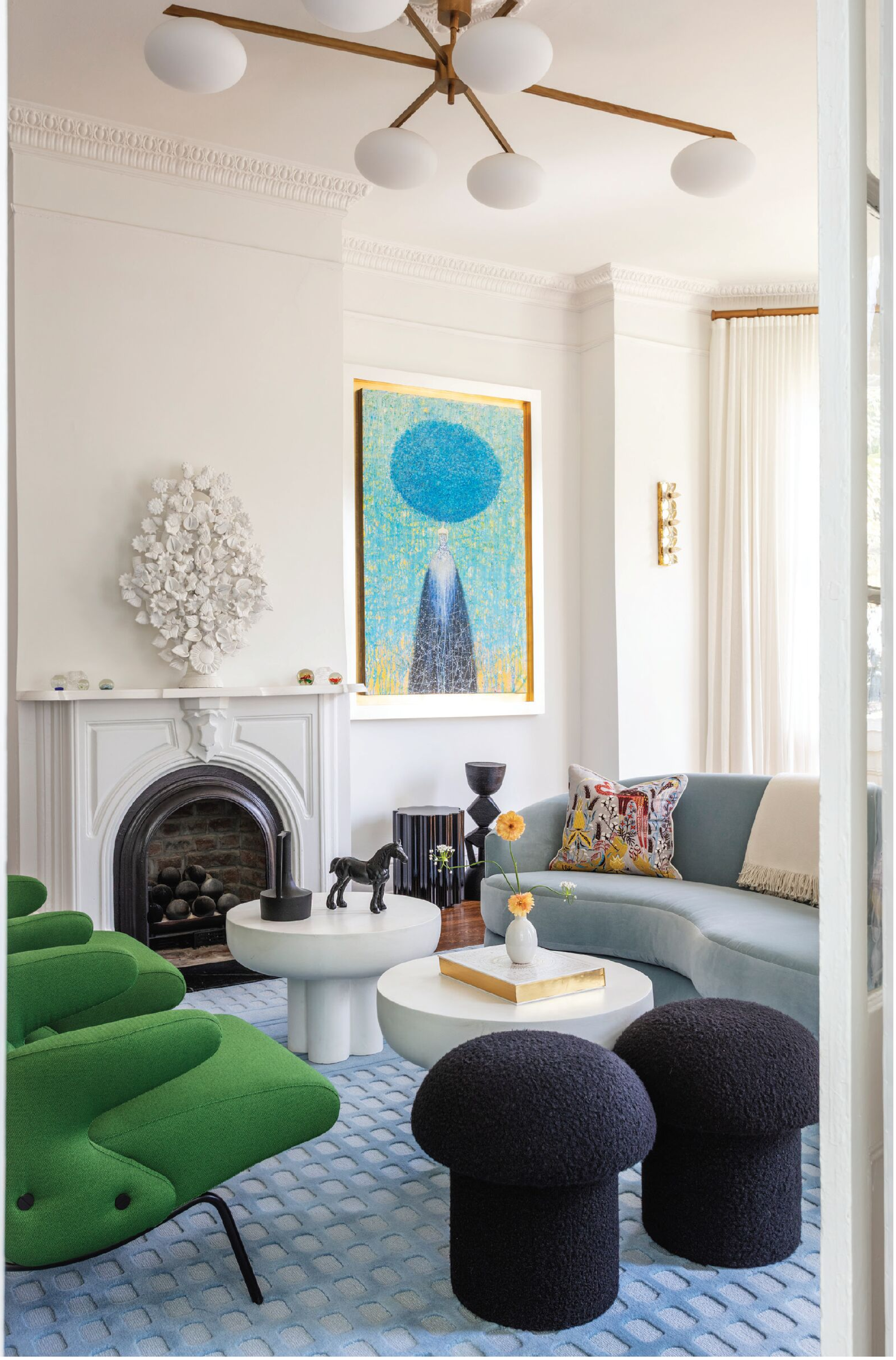


"We knew from the start that we didn't want an all-white kitchen," says Phoebe. The sleek space features monochrome Porcelanosa countertops from ARC Interiors, black INAX "Yuki Border" porcelain tiles on the walls, and a Castor "Recycled Tube Light" linear chandelier.

that move was just the final hop in a hopscotch that brought them first from New York City, where they'd lived for a decade and began their family, to South Carolina, where Phoebe, a Camden native, has roots, and David, who grew up in Cincinnati, Ohio, went to college. The two met at Clemson. "We joke that he has a Southern green card," says Phoebe. "He came down here at age 18 and fell in love with the South." Work took them to Manhattan, where Viñas, their Dutch-born, South African neighbor, decorated their Tribeca loft, but they kept a foothold in the Charleston area, buying an Isle of Palms vacation home in 2003—which became another Viñas decorating collaboration.

While they loved living in Tribeca and the energy of New York, once their children—daughter Ellerbe, now

> *"There's no rule that you have to have a traditional style in a traditional house."*
> *—Ghislaine Viñas, interior designer*

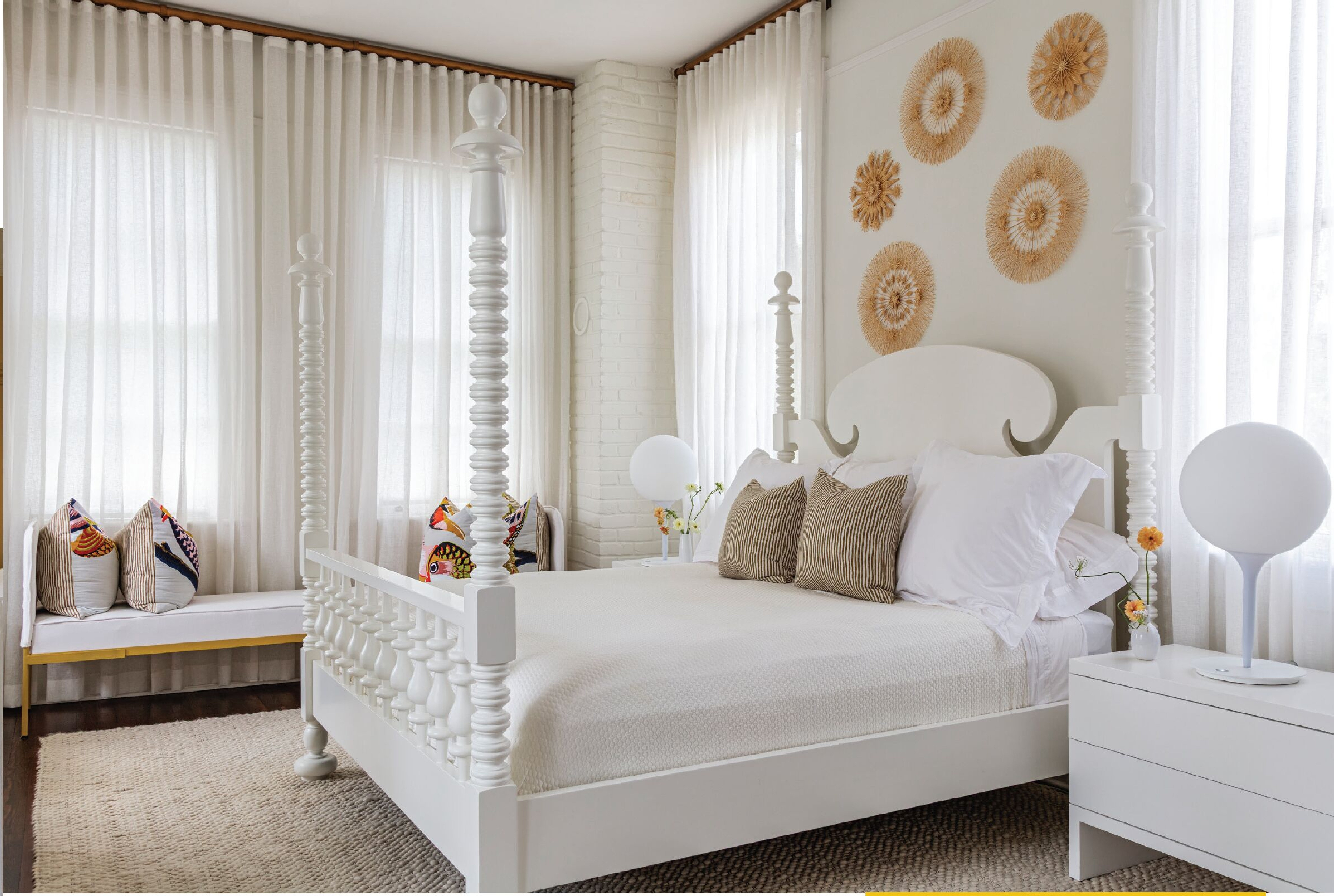


(Clockwise from above) A vintage Angelo Leili pendant sets a contemporary tone for the sophisticated, mod living room, where a Mitchell Gold + Bob Williams sofa, Kelly green Arflex chairs, and Viñas's award-winning custom rug chime in with color and curve. Zeus, the Mendezes' 12-year-old pup, likes his blue velvet perch. Bright yellow Bauhaus chairs amplify the sunshine streaming in the bay windows. The dining room bookshelves display art, ceramics, and memorabilia from Mexico and other travels.

20, and son Sebastian, age 17—were in school on the Upper East Side, the slog became too much. "We were looking at either relocating to the Upper East Side or making the move to Charleston," says Phoebe. They decided to shift to their vacation home "until we figured out where we wanted to be." Inertia played a hand; life got busy, and they ended up staying on the island until, a decade later during COVID, someone approached with a purchase offer they couldn't refuse.

In the mix, the family had spent a pivotal year in the picturesque town of Haarlem outside of Amsterdam. "We fell in love with European living. We were all together in a 1,300-square-foot cottage. The Dutch are masters at efficient use of space," notes Phoebe. "We loved being able to walk or bike everywhere. David brought our Christmas tree home on a bike that year!" So when they suddenly needed to relocate again, they decided to give downtown Charleston a try. "Having experienced a small, urban environment, we realized we didn't really need, or want, things like a huge garage," says David. "We wanted to simplify, to get out of a car," adds Phoebe. "Once we moved downtown, we loved it. We were like, 'Why didn't we do this earlier?'"

"David is our resident photo archivist," says Phoebe. "We both grew up with a wall of family photos, so here's our version." Built-in shelves painted in the same deep ochre ("Crispy Gold" by Sherwin-Williams) line the facing wall, holding dozens of catalogued photo albums. The stairwell offers a peek of the home's original stained-glass window.



"When Ghislaine asked what I wanted our bedroom to feel like, I simply said, 'a resort,'" notes Phoebe, who loves the peaceful creams and soft whites. A collage of woven medallions from Mexico add texture, while a bench from their time in San Miguel de Allende serves as a window seat. (Right) "A neighbor told us that a woman who once lived here was a hatmaker; displaying some of my collection is my ode to her," she continues.

The Mendezes initially rented on the peninsula but soon found this home and immediately fell in love. "There wasn't a light on inside the day we saw it, but it was still bright and flooded with daylight. We could see it had so much potential, especially outside." Translation: there was space for a small pool and gardens (David's passion) and importantly, room for a small basketball court, which made their varsity hoops-player son happy. They loved that the historic character of the house—its original stained-glass window, fireplaces, and solid mahogany banister, for example—was very much intact, and thanks to a renovation by the previous owners, the heavy lifting—the

> *"There are so many layers, so much storytelling in an old house, and you leave that be."*
> *—Ghislaine Viñas, interior designer*

To ensure sound footing for the family's grand piano, the Mendezes had to reinforce the foundation and subfloor of the sun porch. On the ceiling, stripes riff on the "haint blue" tradition, while two favorite chairs got freshly upholstered in a Christian Lacroix print.

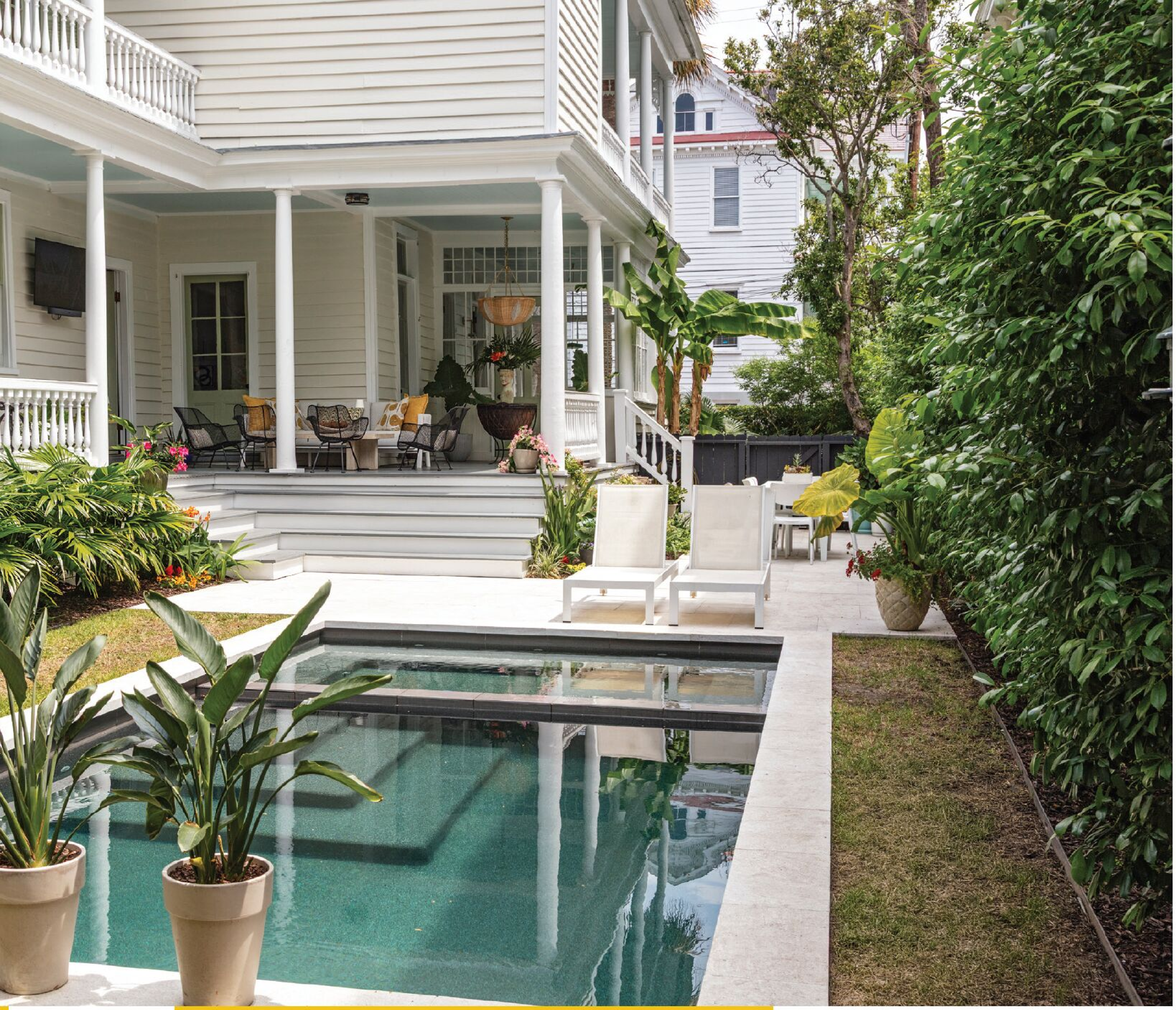
electrical, plumbing, HVAC—had been done. The couple had a full kitchen redesign in mind and wanted to extend the living space outdoors with a porch expansion, but otherwise, the main desire was to put their own stamp on the interior.

"Our goal was to stay true to the integrity of the house but give it our style, which is playful and a bit of surprise," says Phoebe. And there was never any question who they'd ask to help them. "We need to 'Ghislaine it.' We gave her a verb," says Phoebe. "The fact that Ghislaine is Dutch and so international meant she knew the exact right paint for our Netherlands-inspired, high-gloss, black front door, and how to make it so you could look through that front door window and see through to this uber contemporary, black kitchen but still understand this house is Southern and historic."

Nor was there a question who they would ask to mastermind the renovation. The home they'd been renting was owned by Harrison Malpass of HHM Builders. "The beauty of living in his space was that we really knew his work," Phoebe laughs, plus, she adds, the footprint of his kitchen and living area was much like this house, so they knew he could do what they envisioned, especially in terms of efficiency with storage and functionality. "It was a dream collaboration," says Phoebe.

In addition to their stint abroad, the Mendez family spent the summer of 2021 in San Miguel de Allende, Mexico, exploring David's family's roots. Mexican ceramics and textiles, art and artifacts from their travels, are

"Our goal was to stay true to the integrity of the house but give it our style, which is playful and a bit of surprise." —Phoebe Mendez, homeowner



(Above) Taylor Fehmel of Remark Landscape Architecture masterminded a new garden, with room for a pool and outdoor dining. "We love that our indoor and outdoor spaces now feel so connected," says Phoebe. Thanks to the expansion of the porch (opposite), they have a covered outdoor sitting room, perfect for the vintage Woodard wire chairs that belonged to Phoebe's mother, an antiques dealer.

showcased throughout the house. In the starkly elegant white-and-black dining room, an image from Doug Menuez's "Heaven, Earth, Tequila" series hangs over the fireplace, while Viñas's African textile-inspired "ShweShwe" wallpaper shape-shifts across the ceiling, an example of what she calls her "go big or go home" approach. "Scale can be such a fun thing to work with, and they were game," the designer says.

In colorful contrast, the adjoining living room, with its curvy sofa and avant-garde Bauhaus chairs, echoes the perky greens and blues of the stairwell's stained-glass window and the Vogl painting in the entry. A three-dimensional tree of life, another San Miguel nod, branches out over the mantel. Upstairs, in the TV/library/guest room, Viñas "went deep with a mustardy ochre color that makes it feel womb-like." She's unabashed, and the Mendezes love it.

"More than anything, this house is a character, a personality; it is already what it is," says Viñas, who was excited to work on a historical Charleston project. "There are so many layers, so much storytelling in an old house, and you leave that be. I love that, and I love that Phoebe wanted the interior to be fresh and white, creating a contrast with the weathered floors and that beautiful staircase we didn't touch," says the designer, who was meticulous with furniture placement and use of space.

"There's nothing extraneous," she adds. "That gives a sense of modernity, but also invites you to really focus on the art that brings joy, or what I call the aesthetics of happiness." C

Scan the code to see more photographs.

Corn and butter bean salad with pan-roasted fish from The Glass Onion (see page 111)

Cool Summer Suppers

Five chefs share their recipes for simple, refreshing meals for the steamy season

Written by Marion Sullivan

Photographs by *Hélene Dujardin*
Food styling by *Anna Hampton*

Tuna Kinilaw with Coconut-Ginger Leche & Ensaladang Talong

Kultura chef/owner Nikko Cagalanan sets his summer table with a grazing meal of light, bright, Filipino appetizers

Tuna Kinilaw with Coconut-Ginger Leche

(SERVES 6 AS AN APPETIZER)

For the sauce:

1 cup unsweetened coconut milk
1/2 inch piece fresh ginger, peeled and sliced
1/4 cup diced white onion
1 Tbs. seeded and diced jalapeño
6 Tbs. fresh lime juice, about 3 limes
2½ tsp. sugar
1/2 tsp. fish sauce

Combine the ingredients in a blender and blend for three to five minutes, until the mixture is of a sauce consistency. Covered and refrigerated, the sauce can keep for up to five days.

1 lb. yellowfin tuna

Thinly slice the tuna, place in one layer on a plate, cover, and refrigerate.

For the garnish:

Diamond Crystal kosher salt
Zest of 1 lime, made with a microplane
2 Tbs. diced peeled cucumber
5 mint leaves

To serve: Arrange the tuna on a platter. Lightly sprinkle with kosher salt.

Add spoonfuls of sauce to cover the whole fish. Sprinkle it with lime zest. Spread out the cucumber. Tear the mint leaves, dot the pieces across the platter, and serve.

Ensaladang Talong

(Serves 6 as an appetizer)

1 lb. Chinese eggplants, from H&L Market
1/4 cup thinly sliced white onion
1/4 cup white grape halves
1/4 cup canned lychee, drained and sliced
1/2 cup piquanté peppers, drained and sliced
1/4 cup diced cucumber

For the dressing:
1/3 cup local honey
1/3 cup white miso paste
1/3 cup apple cider vinegar
Diamond Crystal kosher salt and pepper, to taste

Combine the honey, miso, and vinegar in a bowl, and whisk for five minutes until they emulsify. Add salt and pepper to taste. Covered and refrigerated, the dressing can keep for up to five days.

For the garnish:
5 mint leaves
3 Tbs. chopped fresh parsley

Preheat the oven to 400°F.

Put the eggplants on a baking sheet and cover with aluminum foil. Cook for 40 minutes, or until soft. Cool and peel.

To serve: Place the eggplants on a serving platter and smash them with a fork.

Combine the onion, grapes, lychee, peppers, and cucumbers in a bowl. Add the dressing and mix until everything is coated. Spread on top of the smashed eggplant. Tear the mint leaves. Dot the platter with mint and parsley and serve.

Chef's Notes:

"Growing up in the Philippines, I'm used to the heat and humidity and always lean toward cooler, lighter dishes when it's really hot outside. The tuna kinilaw is super refreshing with the lime and coconut milk, and the eggplant salad has some unexpected crisp and bright elements with the grapes, cucumbers, and lychee."

Kultura
73 Spring St.
(843) 974-1674
kulturacharleston.com

Local Peach & Heirloom Tomato Salad with Goat Cheese & Benne Seed Vinaigrette

Rhonda Mitchell, chef/owner of The Drizzled Pear, celebrates the season with tomatoes and peaches, embellishing the fruit with flavorful benne seeds

(Serves 4)

For the benne seed vinaigrette:

2 Tbs. toasted benne seeds (or sesame seeds)
1 Tbs. orange blossom honey
2 small cloves garlic, grated with a microplane
Zest of 1 lemon, grated with a microplane
1/4 cup fresh lemon juice
2 Tbs. water
2 Tbs. tahini
1/4 cup benne seed oil from Oliver Farms Artisan Oils or organic sesame seed oil from Whole Foods or Target
1 tsp. Diamond Crystal kosher salt
1/2 tsp. cracked black pepper

Preheat the oven to 350°F. Spread the benne seeds out on a small baking sheet. Toast in the oven for about five minutes, using a spatula to stir them halfway through. Start checking at the four-minute mark, as they can quickly burn. Cool on the baking sheet. Tightly covered, they can be stored at room temperature for about one week, in the refrigerator for up to three months, or in the freezer for up to six months.

Combine the honey, garlic, lemon zest, lemon juice, and water in a blender. In a small bowl, combine the tahini and oil. With the blender running, add the oil mixture in a thin stream and blend until the vinaigrette comes together and emulsifies. Season with salt and cracked black pepper and stir in the benne seeds.

For the goat cheese:

1/4 cup toasted benne seeds
8 oz. log goat cheese, cut into 1/2-inch slices

Place the benne seeds on a small baking sheet. Roll each slice of goat cheese into a ball, then roll in the benne seeds, ensuring each ball is completely covered in seeds. Covered and refrigerated, they can keep for up to two days.

For the salad:

5 oz. prewashed baby arugula
5 oz. prewashed spring mix
6 oz. English cucumber, thinly sliced, approx. 1 cup
1 lb. heirloom tomatoes, cut into wedges
12 oz. local peaches, sliced
1/2 cup thinly sliced red onion, approx. 2 oz.

Toss the arugula and spring mix in a large stainless-steel bowl with 1/4 cup of the dressing and mix well. Season with salt and cracked pepper to taste. Place the greens on a large platter and then arrange the cucumber, tomatoes, peaches, onion, and the crusted goat cheese on top. Drizzle with the remaining dressing and serve.

Chef's Notes:

"Benne seeds are an heirloom variety of sesame seeds native to West Africa. They are darker than sesame seeds, which gives them a toasted appearance, and they have a stronger flavor. They are available from Anson Mills or through Charleston Specialty Foods."

The Drizzled Pear Catering Co.
(843) 408-0339
thedrizzledpear.com

Pro Tip:

"We recommend McLeod Farms peaches, grown right in McBee. They have firm, sweet fruit."

Grilled Shrimp & Watermelon Gazpacho

Harvest Market and Catering chef/co-owner Ryan Sullivan serves up a blockbuster hot/cold combo, starring spicy shrimp and piquant gazpacho

(SERVES 4)

For the gazpacho:

1 small seedless watermelon, 5 lbs. to get 4 cups of cubed, red fruit
1½ cups small dice red fruit of watermelon
1/2 cup seeded and finely diced jalapeño
1/2 cup finely diced red onion
1/2 cup finely diced red bell pepper
Zest of 2 limes
1/4 cup fresh lime juice, about 2 limes
1 tsp. minced garlic
1/8 cup rice vinegar
1 tsp. Diamond Crystal kosher salt
1/2 tsp. freshly ground black pepper
1/8 cup chiffonade cut mint leaves
1/8 cup chiffonade cut cilantro leaves

Puree the four cups of watermelon in a blender. Strain through fine mesh strainer. You need two cups of juice.

Combine all of the ingredients except the mint and cilantro in a large bowl and stir until mixed well. Cover and refrigerate for up to 24 hours. Add the mint and cilantro 30 minutes before serving.

For the salad:

2 Tbs. thinly sliced shallot
1/2 tsp. Diamond Crystal kosher salt
1/4 tsp. freshly ground black pepper
2 Tbs. fresh lemon juice, about 1 lemon
3 cups mesclun salad mix, about 1/2 lb.
1 cup diced, ripe avocado
1 cup halved heirloom cherry tomatoes, about 12 whole
2 Tbs. extra-virgin olive oil, divided
1/8 cup finely sliced chives for garnish

Mix the shallot, salt, pepper, and lemon juice in a large bowl until the shallot rings are separated, cover, and leave at room temperature for one hour.

Mix the remaining ingredients and one tablespoon of the olive oil just before serving.

For the shrimp:

24 local (21-25 count) shrimp peeled and deveined, about 1¼ lbs.
2 Tbs. Paul Prudhomme Blackened Redfish Magic seasoning
1 Tbs. extra-virgin olive oil

Soak four, six-inch wood skewers in water for at least one hour. Preheat the grill on high.

Arrange six shrimp on each skewer. Season generously with blackening spice and drizzle with the olive oil.

Grill the shrimp for two to three minutes per side, until lightly charred and white in the middle. Let cool to room temperature and serve.

To assemble:

Stir the mint and cilantro into the gazpacho. Ladle it into four wide soup bowls. Mix the salad and place one cup in the center or on the side of each bowl, on top of the gazpacho. Top with a grilled shrimp skewer. Drizzle everything with the two remaining tablespoons of olive oil, sprinkle with the sliced chives, and serve.

Chef's Notes:

"Chill the bowls in the refrigerator for at least 20 minutes before serving. Have the ingredients for the soup and salad prepped, refrigerated, and ready to serve into bowls. Remove everything from the fridge and grill the shrimp skewers. As they are cooking, plate the gazpacho and salad, then serve the shrimp right off the grill. The plating time should be less than 10 minutes, so there's more time with your guests!"

Harvest Market
1230 Camp Rd., James Island
(843) 225-3018
instagram.com/harvestmarketchs

Harvest Catering
harvestcateringcharleston.com

Pro Tip:

"Use South Carolina shrimp from your neighborhood fish market, such as Crosby's Fish & Shrimp Co. on Folly Road. They are simply the best, the flavor is superior, and it's important to support your local fishermen and seafood markets!"

Cold Noodle Salad with Crunchy Vegetables & Peanut-Ginger Dressing

TK Test Kitchen recipe developer & stylist Jenni Lata offers crisp comfort in a bowl with whole wheat noodles and bright veggies tossed in an invigorating Asian dressing

(Serves 4)

For the peanut dressing:

1/2 cup good quality roasted peanut butter, such as Santa Cruz
1/4 cup soy sauce
1/4 cup fresh lime juice, about 2 limes
1 Tbs. sriracha
1 Tbs. rice vinegar
1 inch piece fresh ginger, peeled and sliced
1 tsp. toasted sesame oil
1 Tbs. local honey
2 Tbs. warm water

For the noodle salad:

1/2 lb. thin whole wheat spaghetti
1 tsp. toasted sesame oil
2 cups thinly sliced purple cabbage, about 1/2 head
1 cup thinly sliced red bell pepper, about 1 pepper
1 cup grated carrot, about 2 medium carrots
1/2 cup grated radish, about 2 radishes
1/2 cup thinly sliced green onion, white and green parts, about 5 green onions
Diamond Crystal kosher salt
1/2 cup dry-roasted unsalted chopped peanuts
1/4 cup chopped cilantro
1/4 cup torn mint leaves
1/4 cup torn basil leaves

For the dressing:

Combine the peanut butter, soy sauce, lime juice, sriracha, rice vinegar, ginger, sesame oil, and honey in a blender and blend until smooth. Add enough warm water to achieve a pourable consistency.

For the salad:

Bring a large pot of salted water to a boil over medium-high heat. Add the pasta and cook according to package instructions until al dente, five or six minutes. Drain, then drizzle the noodles with the toasted sesame oil and toss to coat. This will keep the pasta from clumping together as it cools. Let cool completely.

Transfer the cooled noodles to a very large bowl. Stir in the cabbage, bell pepper, carrot, radish, and green onion. Add half of the dressing and one teaspoon of salt and toss to combine. (Save the remaining dressing to drizzle or as a dipping sauce. It will keep refrigerated for up to five days). Taste and season with more salt if desired.

At this point, you can cover the salad and refrigerate it up to one day ahead. To serve, divide among four bowls and top with the chopped peanuts and fresh herbs. Drizzle with extra dressing to taste.

Chef's Notes:

"This dish is like hot-weather comfort food: it's rich and creamy but also cold and crunchy. We buy a lot of our vegetables through a local CSA, and this recipe is a flexible canvas for using up bits and pieces of the summer haul. I love showering my food with fresh herbs in the heat of summer, and the combination of mint, basil, and cilantro is bright and refreshing. You can make and dress the salad up to one day ahead, but add the peanuts and herbs just before serving."

TK Culinary Consulting
& Test Kitchen
tktestkitchen.com
jenni@tktestkitchen.com

Pro Tip:

“The Asian ingredients can usually be purchased in the international aisle of your grocery store but are also available online at The Japanese Pantry.”

Pro Tip:

"Leaving the corn raw will add a little crunch to the salad. But look for fresh ears with smaller kernels."

Corn & Butter Bean Salad with Pan-Roasted Fish

The Glass Onion chef/owner Chris Stewart combines a simple salad with freshly caught filets for a Southern taste of summer

(Serves 4)

For the salad:

1 cup sea salt
1 gal. water
1 lb. fresh butter beans
6 ears corn, kernels cut off and reserved
3 (4 oz.) jars diced pimientos, strained and liquid discarded
1 cup Glass Onion house dressing (recipe follows)
1 Tbs. sea salt
1 Tbs. freshly ground black pepper

For the dressing:

1/4 cup red wine vinegar
1 Tbs. Creole mustard, or other whole grain mustard
2 tsp. minced garlic, about 2 medium garlic cloves
2 tsp. minced shallot, about 1/2 medium shallot
1½ tsp. fresh lemon juice
3/4 cup vegetable oil
1/3 cup extra-virgin olive oil
2 tsp. Diamond Crystal kosher salt
2 tsp. freshly ground black pepper

For the fish:

4 oz. good butter
4 (6 oz.) fish filets
Diamond Crystal kosher salt
Freshly ground black pepper

For the salad:

Bring the sea salt and water to a boil in a large pot over high heat. Add the butter beans, reduce the heat to medium, and cook for about 25 minutes, until tender and creamy. Strain and set aside to cool.

Combine the butter beans, corn, pimientos, and dressing in a bowl. Cover and refrigerate. Stir well before serving. The salad can be made a day in advance and stored covered and refrigerated until ready to serve.

For the dressing:

Combine the vinegar, mustard, garlic, shallots, and lemon juice in a food processor or blender and blend thoroughly. Gradually add the oils while the machine is running. The mixture should emulsify into a relatively thick consistency. Season to taste with the salt and pepper.

For the fish:

Pat the filets dry with a paper towel. Season with salt and pepper.

Heat the butter in a wide pan over medium-low heat. Once it begins to foam, add the fish. Tilt the pan toward you and spoon butter over the fish for two to three minutes. Using a spatula, gently flip the fish. Reduce the heat to low and cover the pan for two additional minutes. Uncover and spoon butter over fish for two to three minutes, or until fish is just cooked through. The filets should begin to pull apart when done.

Place the fish on four plates and spoon a cup of the salad on top.

Chef's Notes:

"I recommend using scamp grouper, sheepshead, or triggerfish for this recipe. All three of these options are light and sweet in flavor and will cook similarly. Sheepshead and trigger fish tend to run about the same size, while groupers are a little larger and should be cut into smaller pieces.

When purchasing fresh fish, go with a purveyor who sells a lot of fish. The inventory will be fresher due to product turnover. Here in Charleston, I like Crosby's Shrimp & Fish Co. on Folly Road. Look for the fish to be glassy and not too opaque."

The Glass Onion
1219 Savannah Hwy.
(843) 225-1717
ilovetheglassonion.com

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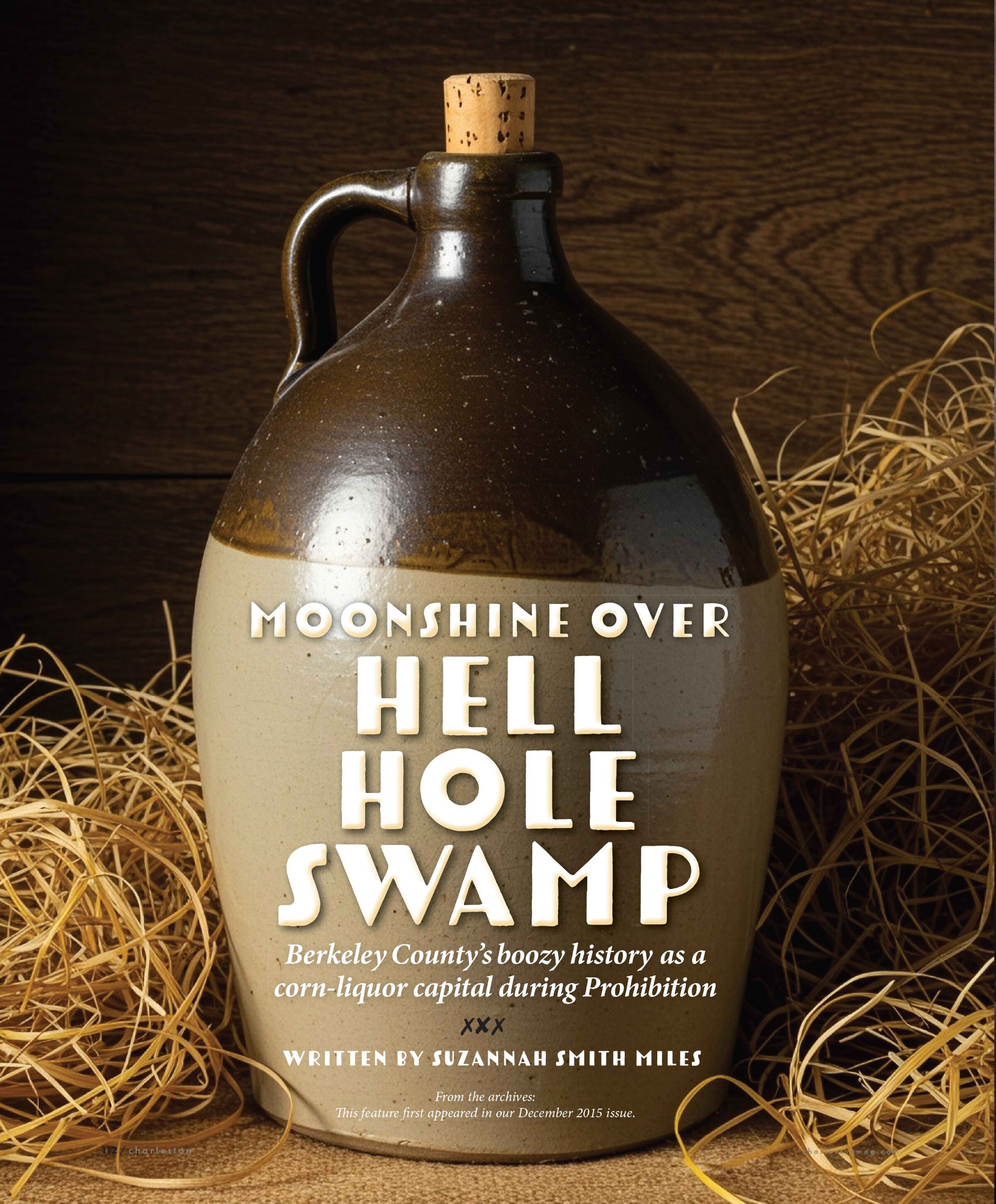


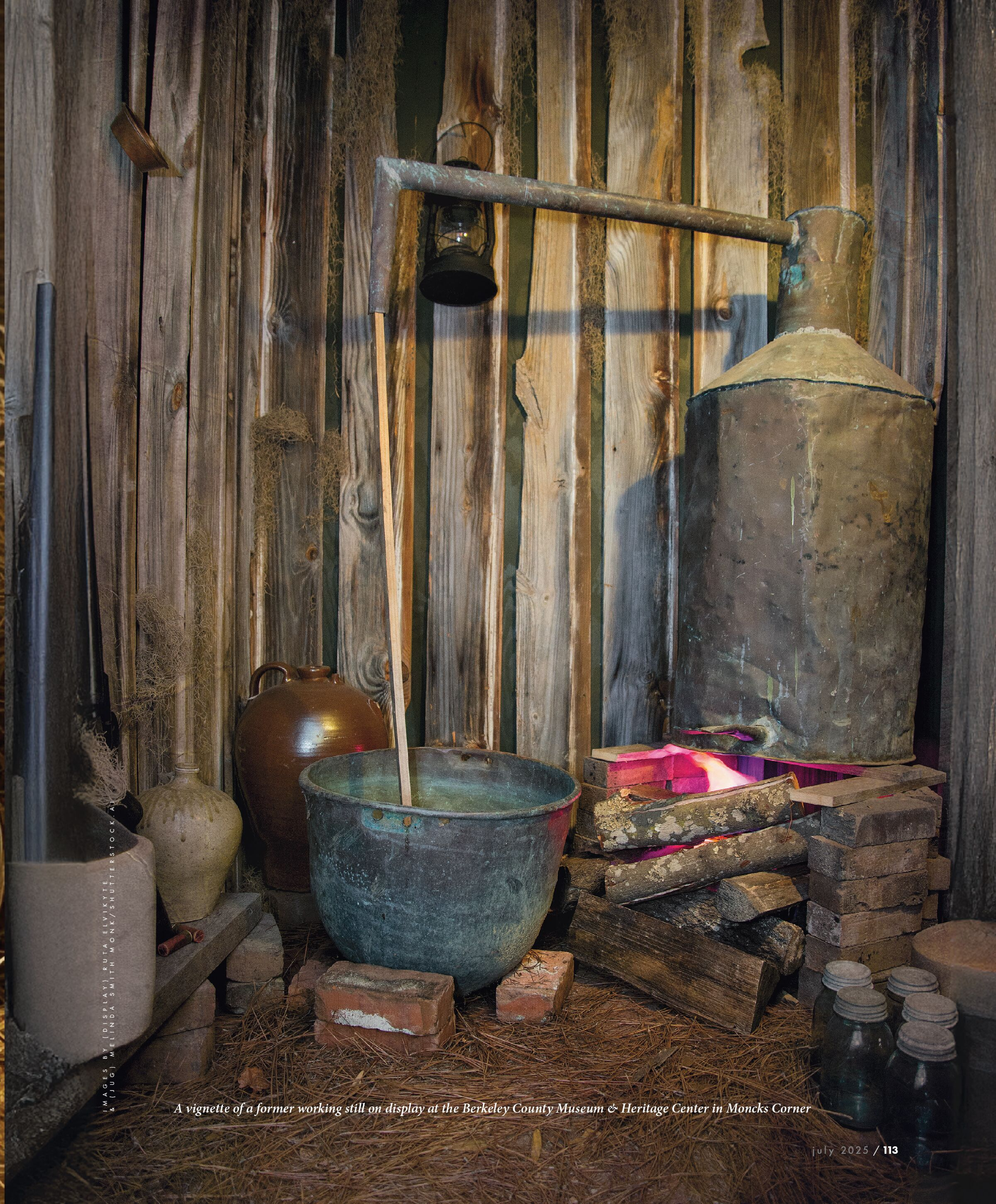
MOONSHINE OVER HELL HOLE SWAMP

Berkeley County's boozy history as a corn-liquor capital during Prohibition

XXX

WRITTEN BY SUZANNAH SMITH MILES

From the archives:
This feature first appeared in our December 2015 issue.



A vignette of a former working still on display at the Berkeley County Museum & Heritage Center in Moncks Corner

IMAGES BY (DISPLAY) RUTA ELVIKYTE
& (JUG) MELINDA SMITH MONK/SHUTTERSTOCK.AI

There was a time in the history of our country, a 13-year period between 1920 and 1933, when a pesky inconvenience called Prohibition was made law. This was a nationwide ban on the manufacture, sale, and transportation of alcoholic beverages—except for the religious wine served at communion. Across the land, citizens lawfully put away their bottles of aged Kentucky Bourbon and dutifully pulled out the teacups. People forgot their fondness for their afternoon gin and tonic and settled instead for tall glasses filled with sassafras and soda.

Well, some did. From time immemorial, Charlestonians have shown a propensity for the enjoyment of alcoholic beverages. What's more, they have few compunctions when it comes to flaunting laws with which they disagree. Prohibition? A nuisance, no question about it, but did it stop drinking in this town? Not in the least. People not only continued to imbibe, but with a tradition dating to the days of the Confederate blockade runners, the Lowcountry became a hotbed for rum-running and the manufacture of a home-brewed corn whiskey called "moonshine."

While backwoods bootleggers were active across the state during Prohibition, one place outshined them all. Hell Hole Swamp in Berkeley County became so famous for the corn liquor made in its hinterlands that it gained a national reputation. "Berkeley County is a festering sore in South Carolina," ranted the state's pious and fervently dry Governor John G. Richards in 1929. A rabid Prohibitionist, Richards had gained even less popularity two years prior when he resurrected a blue law dating from 1700 making selling gasoline and playing golf illegal on Sundays. Richards was so determined to wipe clean the stills of Hell Hole Swamp that in 1930, Charleston newsman Tom Waring Jr. wrote, "Hell Hole Swamp, exuding an aroma of spirituous liquors which reeked throughout the Southeast, was a stench in his nostrils."

JOHN G. RICHARDS
3618-10

John G. Richards, the Governor of South Carolina from 1927 to 1931, was a fierce Prohibitionist and strict observer of blue laws who aimed to rid the state, and Hell Hole Swamp, of its illicit corn whiskey trade.

Despite Richards' attempts to drain Hell Hole Swamp of its highly profitable bootlegging business—and the repeated raids by the state and federal revenue agents known as "Prohi" men—the illegal corn-liquor trade flourished. Mason jars filled with Hell Hole Swamp moonshine were shipped by the boxcar to Al Capone's Chicago; lined the shelves of speakeasies in New York; and filled the teacups at blind tigers in Columbia, Savannah, and Atlanta. Closer to home, it kept the citizens of Charleston in the afternoon cocktails to which they were long accustomed. As one elder matriarch of Holy City society quipped, "Of course we continued to drink during Prohibition. I don't know where Daddy bought the liquor. It was just delivered to the back porch every morning with the milk."

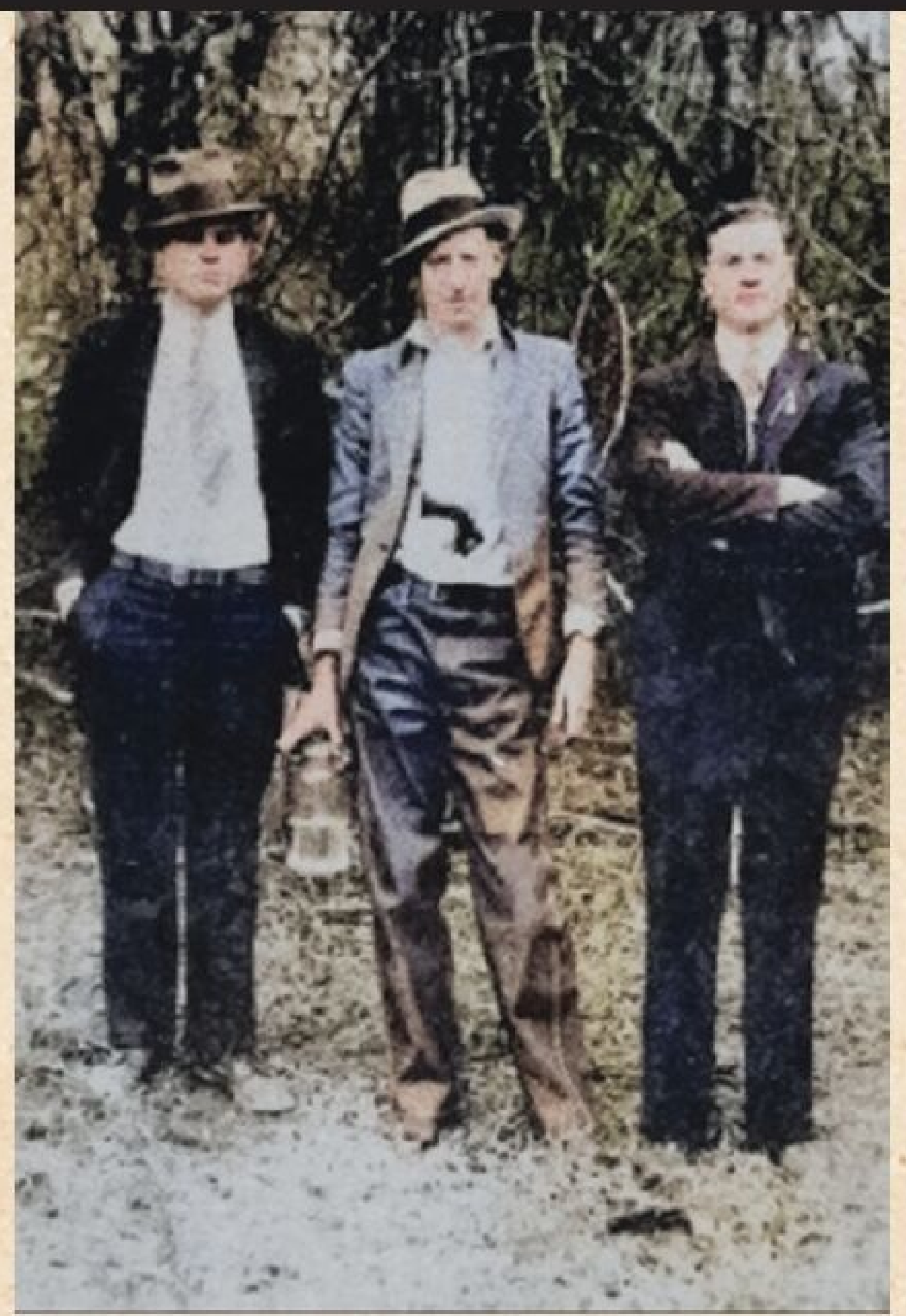
HELL HOLE SWAMP

While there are probably topographical maps showing distinct geographic boundaries for Hell Hole Swamp, the name generally refers to an area of swamplands and dense, piney woods that stretch from Jamestown on the Santee River to Moncks Corner on

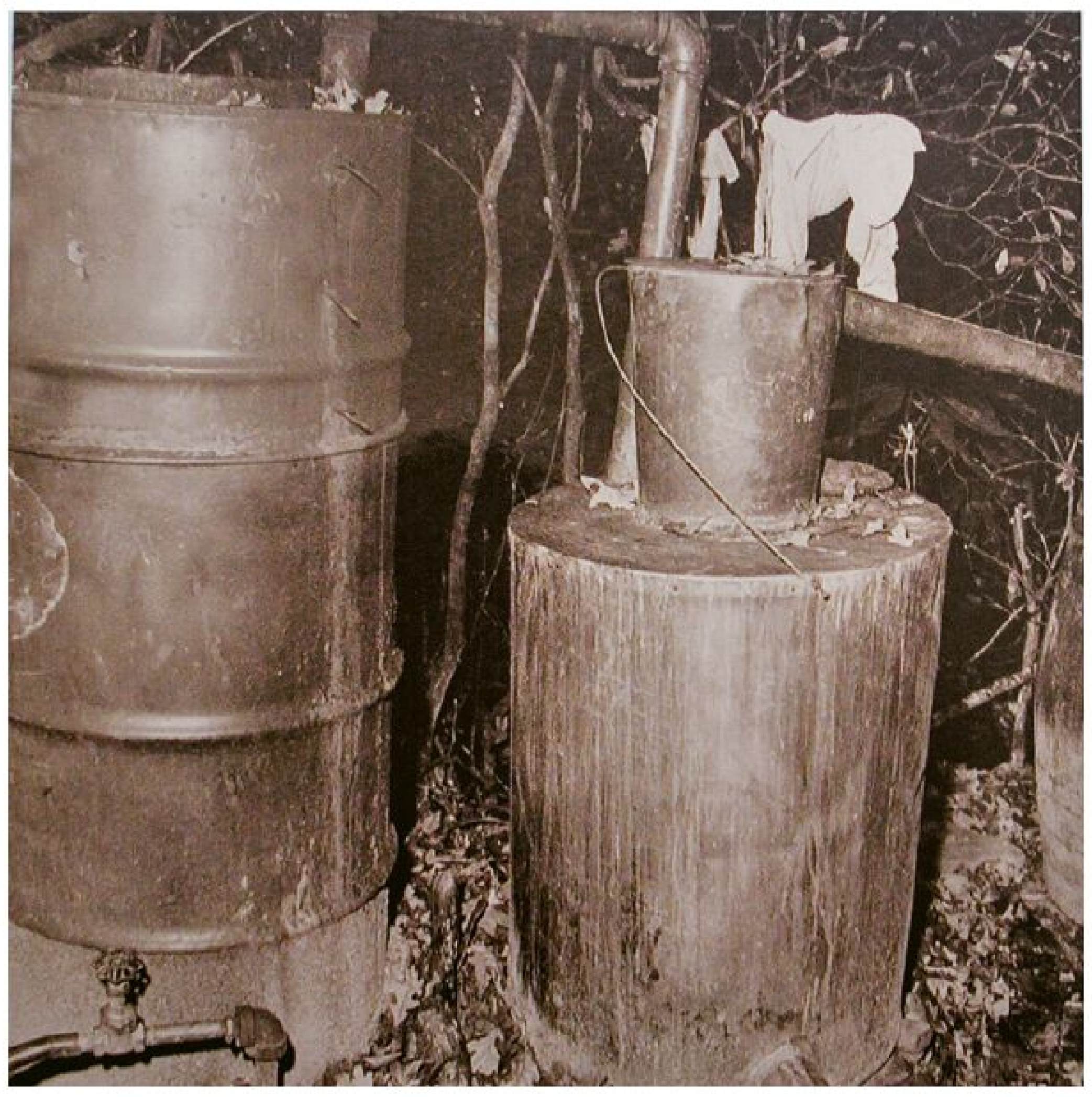
PHOTOGRAPHS COURTESY OF (RICHARDS) LIBRARY OF CONGRESS, (CUMBEE) FINDAGRAVE.COM, & (BOOTLEGGERS) JEAN GUERRY

THE GOOD, THE BAD, AND THE UGLY

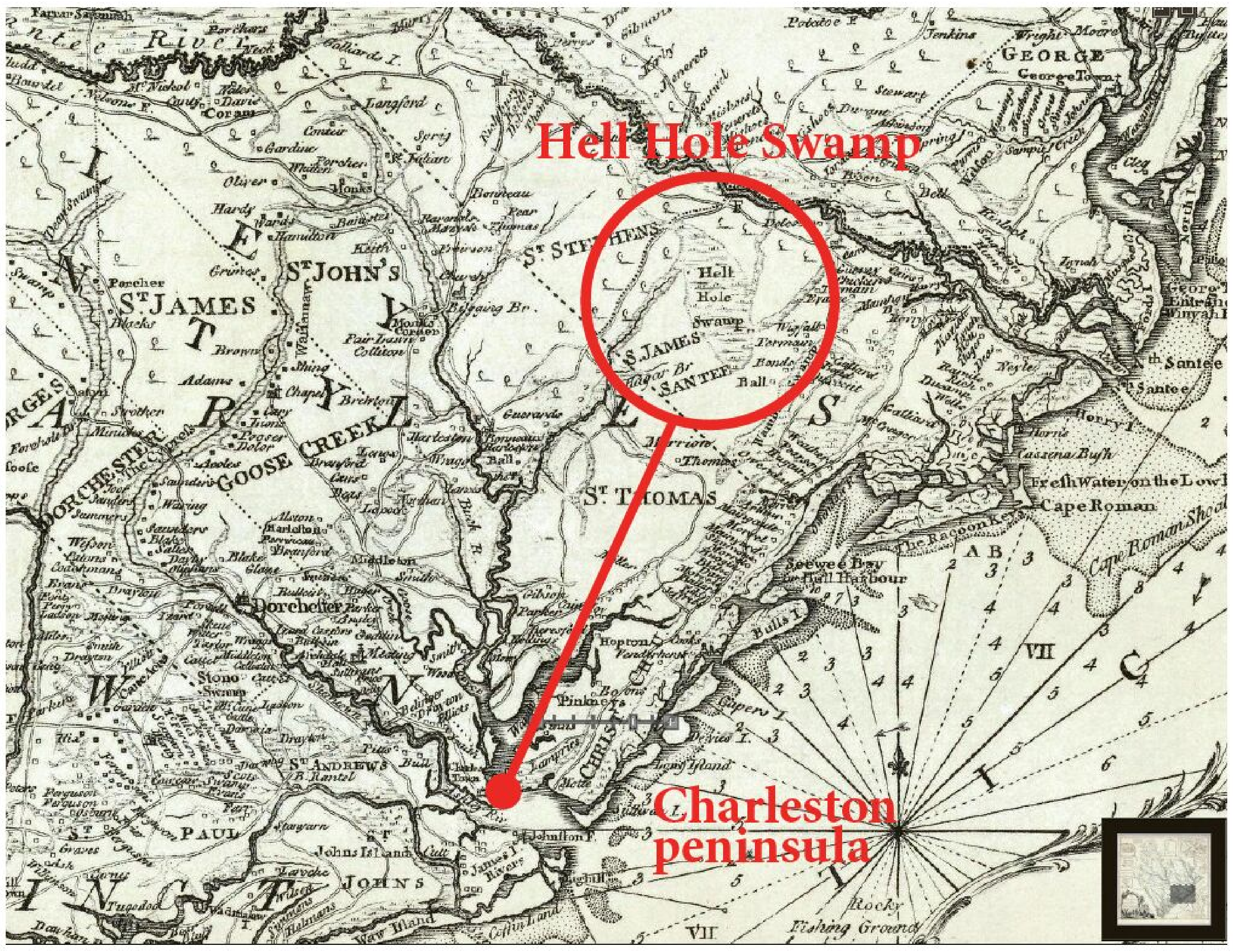
Sabb Canty Cumbee, aka the "king of Hell Hole Swamp," was the leader of one of the Berkeley County moonshine gangs. In 1926, he was seriously wounded in an ambush by a rival gang that left his son LeGrand dead.

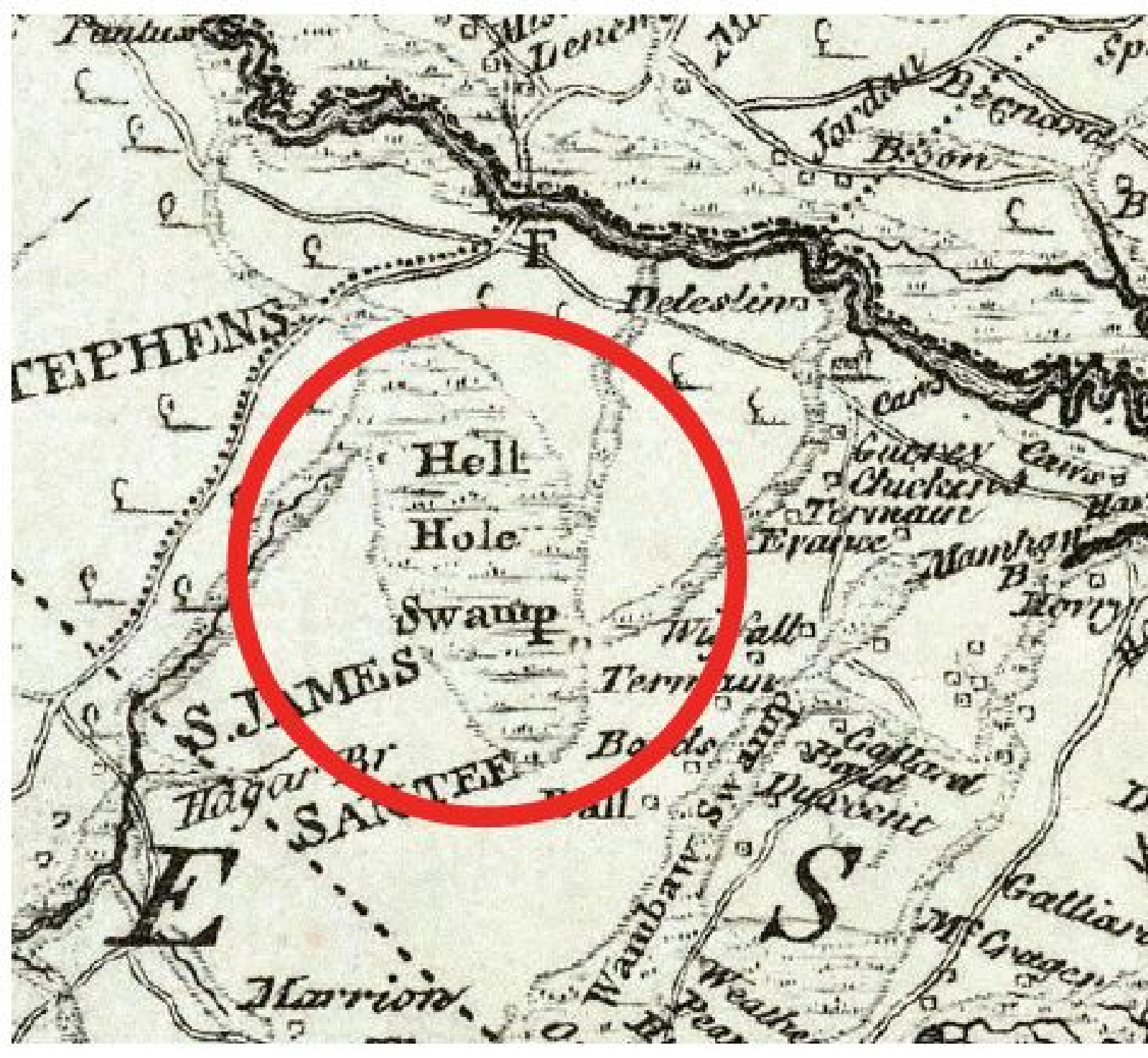


(Left to right) Al Capone, David Shuler, and an unknown man in Hell Hole Swamp; "Mr. Shuler ran a mercantile store in Jamestown. This photo hung in his store until it closed," says Jamestown resident Douglas Guerry.



Examples of vintage stills in the Southeast





With its thick forests and unimproved roads, Hell Hole Swamp made an ideal location for illicit liquor production.

the Cooper River, and from Awendaw and Cainhoy upward to Huger, Cordesville, and St. Stephen.

From the beginning of colonial settlement, this misbegotten area has been called "Hell Hole;" the name shows up on maps that predate the Revolutionary War. In fact, General Francis Marion gained fame for the ease with which he and his partisan rangers eluded the British in Hell Hole's murky recesses, earning the nickname, "Swamp Fox."

Even today, Hell Hole Swamp is better left to the alligators, bears, bobcats, foxes, snakes, panthers, and other denizens that crawl, slither, and stalk its indefinite boundaries. Hell Hole is the rightful domain of the water moccasin and anvil-headed rattlesnake. Its air is choked with swarms of mosquitoes and biting deer flies. Entering the treacherous mires of this wild part of the Lowcountry is not for the fainthearted or inexperienced. If you don't get lost, you will assuredly get bitten by something. With luck, the worst will be a rash of chigger bites.

MASON JARS FILLED WITH HELL HOLE SWAMP MOONSHINE WERE SHIPPED TO AL CAPONE'S CHICAGO; LINED THE SHELVES OF SPEAKEASIES IN NEW YORK; AND FILLED THE TEACUPS AT BLIND TIGERS IN COLUMBIA, SAVANNAH, AND ATLANTA.

There was a time that this region had a wealth and prosperity brought by the great rice plantations that once lined the rivers. Starting in the late 1600s, the French Huguenots were among the earliest to settle these lands, joined by colonists from the British Isles and the Caribbean. The swamps were tamed into rice fields, reaping profits that bought the planters town houses in Charleston and sent their sons to England

Infamous Chicago mobster Al Capone is said to have conducted business with Hell Hole bootleggers, allegedly meeting them at a roadhouse in St. Stephen a number of times.

Part of the McKnight gang, 30-year-old "Sporty" Thornley (left) was arrested and convicted of the assassination of State Senator Edward J. Dennis in July 1930. Senator K.D. McKellar (right) of the Brookhart Committee, which investigated the Hell Hole raids

PHOTOGRAPHS COURTESY OF (STILLS-2) JERRY ALEXANDER, (MAPS-2) THE DAVID RUMSEY MAP COLLECTION, (CAPONE) FEDERAL BUREAU OF INVESTIGATION, (THORNLEY) NEWSPAPERS.COM, & (MCKELLAR) US SENATE HISTORICAL OFFICE

for education and their daughters to finishing schools and on European tours.

The Civil War changed all that. By the 1920s, the plantations were in ruins and the rice fields had reverted back to swamps. Hell Hole had been left behind, forgotten. Those with better sense had long since fled to Charleston or Columbia, any place where a reasonable livelihood could be made. Those who remained were a hardy lot, but some had become almost as feral as the swamp. “People there became a hard, unkempt, and illiterate race, ignorant and superstitious, but with a pioneer’s jealous love of freedom,” wrote Waring. Far removed from their cultured antecedents, they had been changed by time, isolation, and a lack of education.

Hell Hole’s Prohibition-era inhabitants lived a hardscrabble existence in dogtrot cabins with tar-paper roofs and newspaper-covered interior walls. There was often an outhouse in the yard and a blue-tick hound asleep in the dirt under the sagging front porch. Behind the house, there was a garden where tomatoes, beans, and the essential stand of tall corn grew. And back yonder in the woods, hidden in the swamp, was the still.

A view of a still site; a boiler would be set up in a remote area, preferably on a small stream since water was essential for production.

US Senator Smith Wildman Brookhart of Iowa, the namesake of the Brookhart Committee, which investigated discrepancies and corruption revealed in the Hell Hole raids

Corn liquor had been made by the people of Hell Hole Swamp for ages. Most families had their own recipes, their own special products with distinct tastes. Prohibition made little difference to them. For that matter, sometimes the “law” was a brother-in-law or uncle who gladly turned a blind eye. Thus when people from Charleston came knocking at the door, looking for raw “still juice” to take home and age in charred kegs, they gladly made the sale.

As Prohibition dragged on, sales became more numerous. So did the number of stills. For years, moonshine had been a household commodity—now it was profitable. Rusty trucks and automobiles filled with brimming mason jars rattled down the dirt roads to all parts of the state. The whole region was getting happily drenched in Hell Hole corn whiskey.

Business was booming. “Stills sprang up like mushrooms,” wrote Waring. “Sandy farms which never had been productive were abandoned. It was much easier to run a still.” But Governor Richards had other plans for the residents of Hell Hole who were so blatantly ignoring the law. And, as in any bull market, competition became keen. Soon the fighting between rival families grew as hot as the boilers cooking the mash.

FOX IN THE HENHOUSE

One of the enterprising magnates of the Hell Hole moonshine business was kingpin Glennie McKnight. He furnished the equipment, sugar, and cornmeal to the men who ran the stills and took care of distribution and marketing. At all steps of the process, “McKnight corn” was putting money into everybody’s pockets. Others within the McKnight organization were his brother, Sammie, and their friends, the Mitchums and Johnsons. Among McKnight’s rivals were the Ben Villeponteaux clan, which included his cronies, the Wrights and Andersons. The feud between the two groups turned violent.

On May 8, 1926, they came to blows on a highway near Moncks Corner in a gangland-style shootout. Glennie McKnight came out unhurt, but his brother, Sammie, was killed, as was Jervey Mitchum. Ben Villeponteaux was seriously wounded, as were Jeremiah Wright and James Anderson. Less than two weeks later, another ambush shooting near the little crossroads town of Huger killed LeGrand Cumbee and seriously wounded his father, the “king of Hell Hole Swamp,” Sabb Cumbee.

The gunfights in “bloody Berkeley” made national news, and the Federal government decided to take action. While there had been efforts by the state government to enforce Prohibition in Hell Hole Swamp, they had been half-hearted and largely ineffective. Agents would occasionally blunder onto a still and destroy it. Mostly, though, they got lost in the swamp’s wild morasses. The Feds realized they needed someone who knew the territory, a man familiar with the bootlegging families and the wilds of Hell Hole Swamp to lead the effort. They hired none other than the kingpin himself, Glennie McKnight.

Why McKnight became involved is probably still up for discussion. Some say he took the job to avoid a Federal indictment. Others claim he sought revenge for his brother’s

PHOTOGRAPHS COURTESY OF (BROOKHART) LIBRARY OF CONGRESS/NATIONAL PHOTO COMPANY COLLECTION & (STILL SITE) SOUTH CAROLINA HISTORICAL SOCIETY

A photograph of Moncks Corner on the day of the great shoot-out between rival bootlegging gangs, the McKnight organization and the Villeponteaux clan, in 1926

murder. Almost all agree it provided him with a legal way to destroy rival stills. Whatever the reason, McKnight put on his badge and went to work.

On September 3, 1926, the Coast Guard cutter *Yamacraw* carrying 100 Federal agents entered Charleston Harbor. The following day, led by McKnight, they invaded Hell Hole Swamp. The raid took two days and resulted in the arrest of 33 men (including a sheriff and a deputy) and the destruction of 17 stills. Thousands of gallons of whiskey were poured onto the ground.

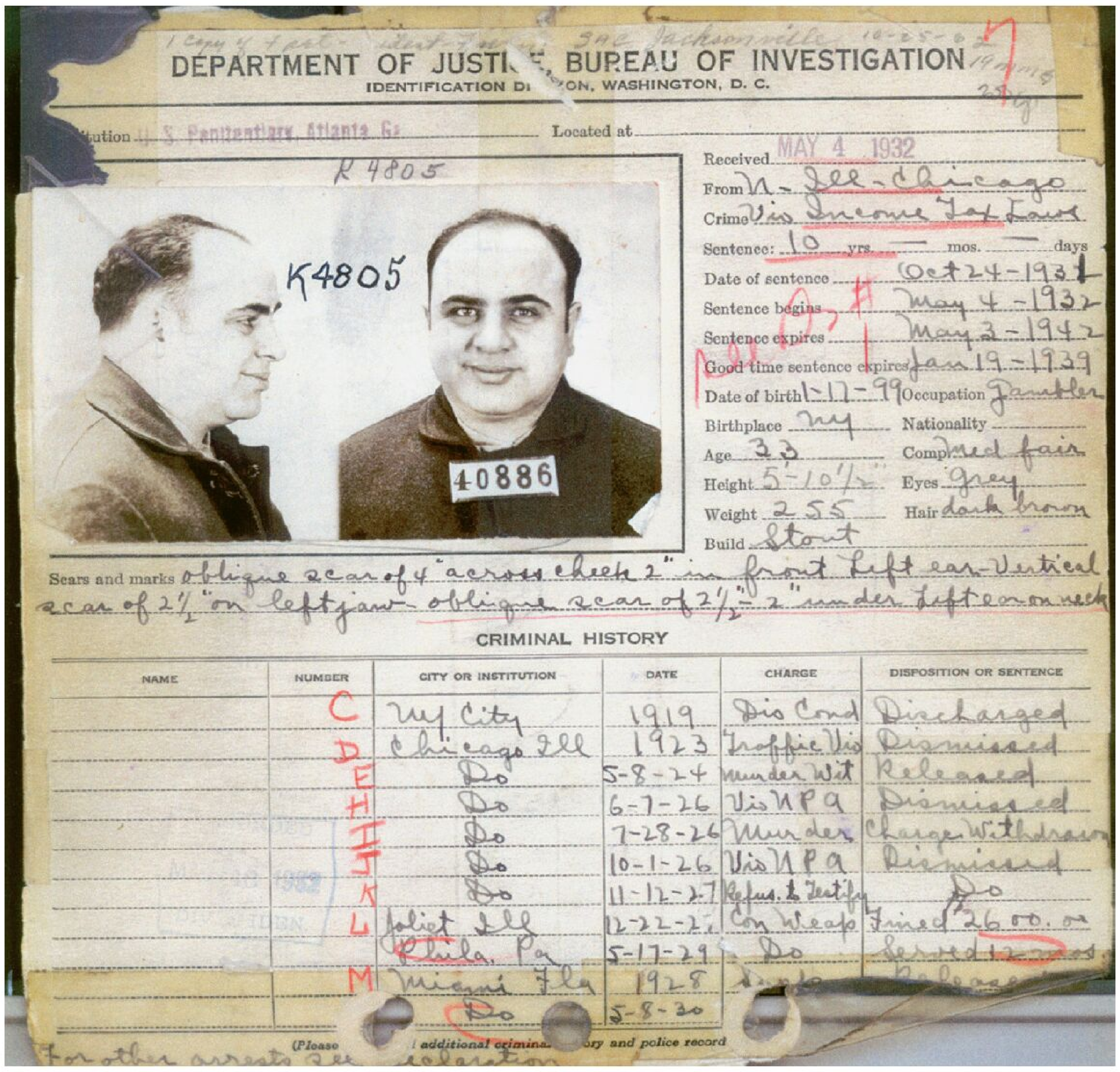
More raids followed during the year that McKnight worked for the Feds. On the local and state level, the raids were considered a success; however, the US Senate was not impressed. Moonshine was still gushing out of Hell Hole Swamp. As newsman Waring wrote, "The stream of white corn whiskey still flowed from that valley of a thousand smokes, where nearly every smoke marked a still."

INFIGHTING & POLITICS

"Do you mean to say you hired the king of the bootleggers to be a Prohibition officer?" gasped Senator K. D. McKellar of Tennessee, a member of the US Senate's Brookhart Committee, which was investigating the numerous discrepancies uncovered with the Hell Hole Swamp raids. The more the Senate probed into the Prohibition-ignoring moonshiners of Hell Hole, the more they became displeased.

"Bootlegging continues," attested state constable J. L. Poppenheim. "McKnight may have cleaned up part of the county, but it didn't help much." Indeed, after McKnight turned in his badge, he went right back into the bootlegging business.

The findings of the Brookhart Committee's investigations and later hearings in Columbia brought even greater gasps of astonishment and more than a few sniggers of amusement. It was becoming evident that law-enforcement officers, from sheriffs to deputies, had either been buying corn whiskey, selling it, or giving seized whiskey away to their friends. Even squeaky-clean Governor Richards became involved: His son-in-law had been found transporting whiskey across the state after



DEPARTMENT OF JUSTI… BUREAU OF INVESTIGATION
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1 Copy … SAC Jacksonville 10-25-…

…tution U. S. Penitentiary, Atlanta, Ga. Located at

K 4805

Received MAY 4 1932
From N. Ill. Chicago
Crime Vio Income Tax Laws
Sentence: 10 yrs. — mos. — days
Date of sentence Oct 24-1931
Sentence begins May 4-1932
Sentence expires May 3-1942
Good time sentence expires Jan 19-1939
Date of birth 1-17-99 Occupation Gambler
Birthplace NY Nationality
Age 33 Comp Med fair
Height 5-10½ Eyes grey
Weight 255 Hair dark brown
Build Stout

Scars and marks oblique scar of 4" across cheek 2" in front left ear - Vertical scar of 2½" on left jaw - oblique scar of 2½" - 2" under left ear on neck

CRIMINAL HISTORY

NAME	NUMBER	CITY OR INSTITUTION	DATE	CHARGE	DISPOSITION OR SENTENCE
	C	NY City	1919	Dis Cond	Discharged
	D	Chicago Ill	1923	Traffic Vio	Dismissed
	E	Do	5-8-24	Murder Wit	Released
	H	Do	6-7-26	Vio NPA	Dismissed
	I	Do	7-28-26	Murder	Charge Withdrawn
	J	Do	10-1-26	Vio NPA	Dismissed
	K	Do	11-12-27	Refus. to Testify	Do
	L	Joliet Ill	12-22-2[illegible]	Con Weap	Fined 2600.00
		Phila. Pa	5-17-29	Do	Served 12 mos.
	M	Miami Fla	1928	[illegible]	Released
		Do	5-8-30		

(Please … additional crimina… …ory and police record

For other arrests see …

AL CAPONE

Hell Hole Swamp was purportedly one of the biggest suppliers of illegal liquor to Chicago during Prohibition. Stories abound about how racketeer Al Capone would arrive in a fancy limo with his henchmen and wads of money "to take care of business." Moonshine kingpins Glennie McKnight and Jerry "Foxy" Christian would buy all the corn whiskey they could from local bootleggers and ship it to Chicago in railroad boxcars. One yarn tells of the time Capone didn't pay for a shipment sent up by McKnight. When McKnight refused to send more, Capone supposedly sent six Cadillacs filled with his toughest hoods down to teach the Hell Hole moonshiners a lesson. McKnight's boys led the gangsters in their leather shoes and fancy suits into the swamp and left them there after taking their money and their cars.

PHOTOGRAPH COURTESY OF (STREET) JEAN GUERRY & (CAPONE) FEDERAL BUREAU OF INVESTIGATION

leaving a deer hunt near Hell Hole Swamp; four bottles of Hell Hole liquor had been put in his car trunk by Berkeley County deputy sheriff W. E. Woodward.

Enraged, Governor Richards ordered Sheriff C. P. Ballentine to fire Woodward. When Ballentine refused, Richards ordered Ballentine removed from office. Ballentine, who was an elected official, appealed to the Supreme Court, saying the governor did not hold such executive privilege. Meanwhile, the governor also accused Ballentine and Woodward of not only selling seized liquor but imbibing it themselves. In the end, the Supreme Court decided with the governor. Ballentine was out.

Clouds were also beginning to gather around Berkeley County State Senator Edward J. Dennis. The Feds, still on the hunt, called in Ballentine and Woodward to testify about what was really going on in Berkeley County. The real people in the whiskey business, they said, were none other than Senator Dennis and the state constables (purportedly members of the Anderson-Villeponteaux gang) whom Dennis had personally asked the governor to appoint as Prohibition agents.

Ballentine's and Woodward's testimonies were damning. They explained how Dennis and his cronies were getting rich through a foolproof system that operated on many levels. It worked like this: The constables would arrest a moonshiner and seize his whiskey. They then sold the whiskey to their own bootleggers. Senator Dennis, who was a lawyer, made his money through attorney's fees when he represented the moonshiners who'd been caught. Given his influence, Dennis could arrange to have the cases dropped, but only for a "consideration." These fees,

MOONSHINING: A GLOSSARY

MOONSHINE: The word is an adaptation of the word "moonrakers," an archaic term for early English smugglers; of course, it was also inspired by the fact that in order to avoid discovery, most distillation was done at night by the light of the moon.

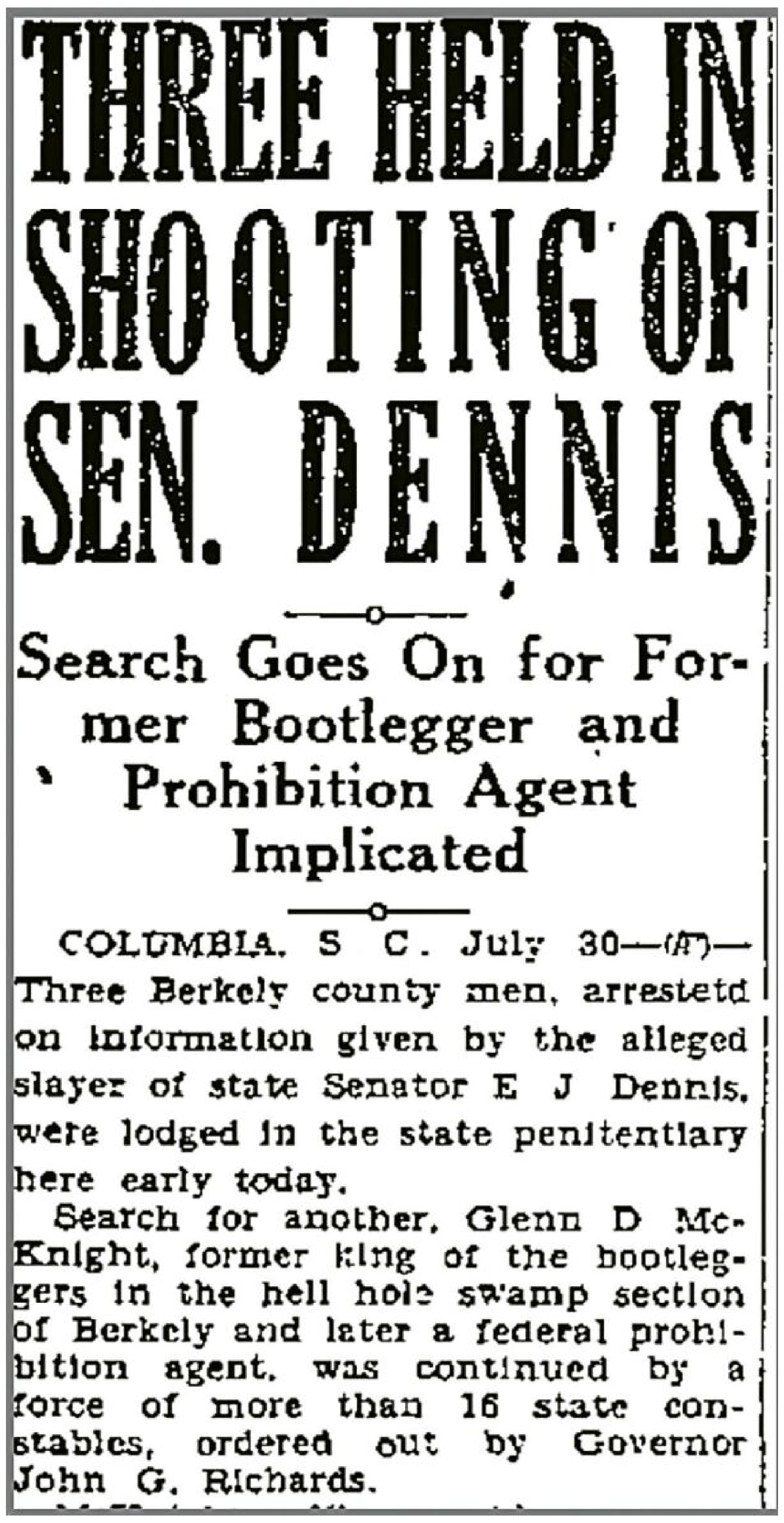
BOOTLEGGER: Some state that the term hearkens back to the age of sail and the smugglers' custom of hiding packages of valuables in their large sea-boots to avoid detection. Others attribute it to the Civil War, when soldiers would sneak liquor into army camps by concealing pint bottles in their boots or beneath their trouser legs.

SPEAKEASY: The name given to saloons during Prohibition (they were also known as "speak softly shops") arose from the practice of speaking quietly in public about a place that sold illegal alcoholic beverages.

BLIND TIGER: Also called a "blind pig," it was the term for establishments that sold alcohol without a license. To circumvent the law, they would charge customers to see an attraction, such as an animal, and then serve a "complimentary" alcoholic beverage.

RUM-RUNNING: The many inlets and rivers on the Lowcountry coast made running liquor in from Canada, Bermuda, and the Caribbean a profitable business. Charleston newspapers often reported the discovery of "red liquor," wine, and various imported whiskeys that "exchanged hands" in Berkeley County and Charleston.

Others simply smuggled in labels. Under the headline of "Foreign Labels on Moonshine," one newspaper report told of agents who raided an abandoned house near Moncks Corner and found "several hundred empty bottles bearing Canadian Club and other labels, a considerable quantity of wrapping paper with similar designs, a supply of corks, loose labels, sealing wax, mucilage, caps, seals, and other supplies, together with several hundred empty fruit jars whose odor indicated that ordinary moonshine had recently been poured from them."



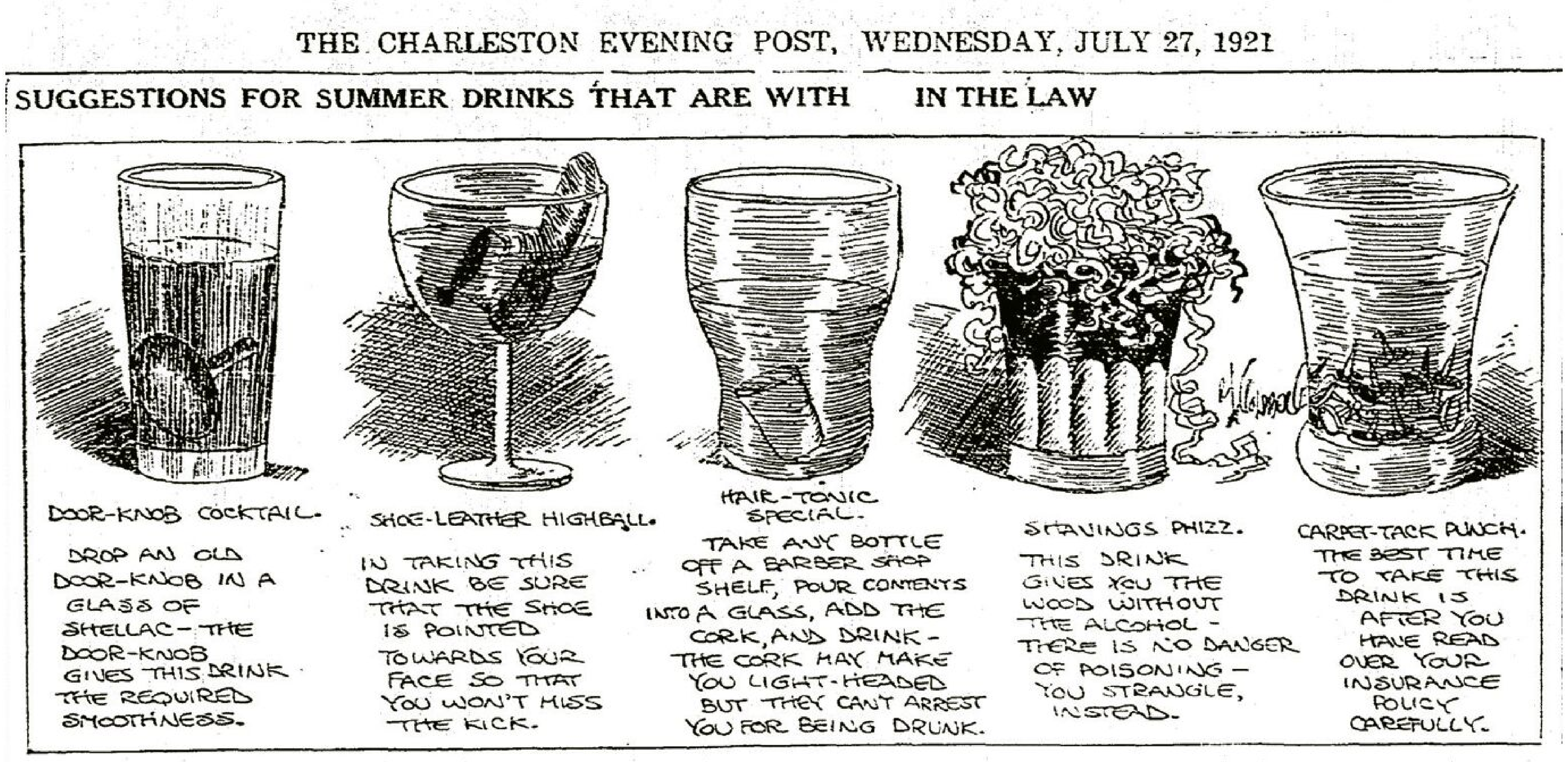
THREE HELD IN SHOOTING OF SEN. DENNIS

Search Goes On for Former Bootlegger and Prohibition Agent Implicated

COLUMBIA. S C. July 30—(AP)—Three Berkely county men, arrestetd on information given by the alleged slayer of state Senator E J Dennis, were lodged in the state penitentiary here early today.

Search for another, Glenn D McKnight, former king of the bootleggers in the hell hole swamp section of Berkely and later a federal prohibition agent, was continued by a force of more than 16 state constables, ordered out by Governor John G. Richards.

Headlines of the 1930 assassination of Senator Edward J. Dennis in Moncks Corner filled newspapers across the country.



THE CHARLESTON EVENING POST, WEDNESDAY, JULY 27, 1921

SUGGESTIONS FOR SUMMER DRINKS THAT ARE WITH IN THE LAW

DOOR-KNOB COCKTAIL.
DROP AN OLD DOOR-KNOB IN A GLASS OF SHELLAC—THE DOOR-KNOB GIVES THIS DRINK THE REQUIRED SMOOTHNESS.

SHOE-LEATHER HIGHBALL.
IN TAKING THIS DRINK BE SURE THAT THE SHOE IS POINTED TOWARDS YOUR FACE SO THAT YOU WON'T MISS THE KICK.

HAIR-TONIC SPECIAL.
TAKE ANY BOTTLE OFF A BARBER SHOP SHELF, POUR CONTENTS INTO A GLASS, ADD THE CORK, AND DRINK—THE CORK MAY MAKE YOU LIGHT-HEADED BUT THEY CAN'T ARREST YOU FOR BEING DRUNK.

SHAVINGS PHIZZ.
THIS DRINK GIVES YOU THE WOOD WITHOUT THE ALCOHOL—THERE IS NO DANGER OF POISONING—YOU STRANGLE, INSTEAD.

CARPET-TACK PUNCH.
THE BEST TIME TO TAKE THIS DRINK IS AFTER YOU HAVE READ OVER YOUR INSURANCE POLICY CAREFULLY.

More than a year into Prohibition, readers of The Charleston Evening Post *no doubt appreciated cartoonist Rube Goldberg's "mocktail" commentary on legal drinks.*

said Ballentine and Woodward, amounted to nothing short of paying tribute to the "king of the bootleggers."

A special investigator and prosecuting attorney were appointed. Indictments were issued against Senator Dennis and the constables. The trial was held in Charleston, with a long line of moonshiners parading across the witness stand, most of whom substantiated the charges.

It was all nonsense, testified the senator. Who could believe bootleggers, anyway? With a brilliant defense that included testimonies from congressmen and some of the foremost lawyers of the state, the jury eventually brought in a verdict of acquittal. Throughout it all, corn whiskey poured from the stills in Hell Hole Swamp. Raids continued but with the same, ineffectual results. And the bitterness between rivals festered.

This came to another bloody climax when, on the morning of July 24, 1930, as Senator Dennis was walking to his office in Moncks Corner, 30-year-old W. L. "Sporty" Thornley placed a shotgun on the radiator of his car and fired a load of buckshot into the senator's brain. He died the following day.

Thornley was arrested, as was his brother, Curtis, and Fred Artis, the bodyguard of Glennie McKnight. Sporty, who was described in newspaper articles as a "tubercular, disabled, World War I veteran" and town loafer with the "intelligence of a boy of 12," later testified that it was Glennie McKnight who had furnished him with the gun. For shooting Dennis, McKnight had promised Sporty cash, protection, and a house for his family. McKnight was also arrested. Yet in the end, only Sporty was convicted and given a life sentence.

Moonshining continued and McKnight and his rivals continued to profit from the stills of Hell Hole Swamp. McKnight, himself, barely avoided death. In May 1930, he was wounded by a hail of gunshot as he was leaving his home. In late April 1932, McKnight was ambushed again, his car riddled with bullets as he pulled away from a store in Huger.

Prohibition was finally repealed in 1933. Now that liquor was legal, the flow of big money into Hell Hole Swamp ceased. As for the backwoods stills? The Hell Hole residents continued to enjoy, and sell, the white corn liquor they concocted in the swamp's murky interiors. In all likelihood, they still do. C

Raids of stills took place throughout the state, with authorities taking possession of the liquor, as shown in this circa-1930s photograph taken in Pickens County.

PHOTOGRAPH COURTESY OF JERRY ALEXANDER

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AUGUSTA, GA EVANS, GA	CHARLESTON, SC WEST ASHLEY, SC MYRTLE BEACH, SC	CHARLESTON, SC COLUMBIA, SC	MYRTLE BEACH, SC IRMO, SC	MYRTLE BEACH, SC NORTH MYRTLE BEACH, SC	NORTH MYRTLE BEACH, SC	CHARLESTON, SC WEST ASHLEY, SC COLUMBIA, SC	NORTH MYRTLE BEACH, SC COLUMBIA, SC

Legami
CHS SC
EPIC ITALIAN

eat & drink

COCKTAIL GURU CHRISTIAN FAVIER // "SAMA SAMA" CHEF SERIES

A Taste of Torino

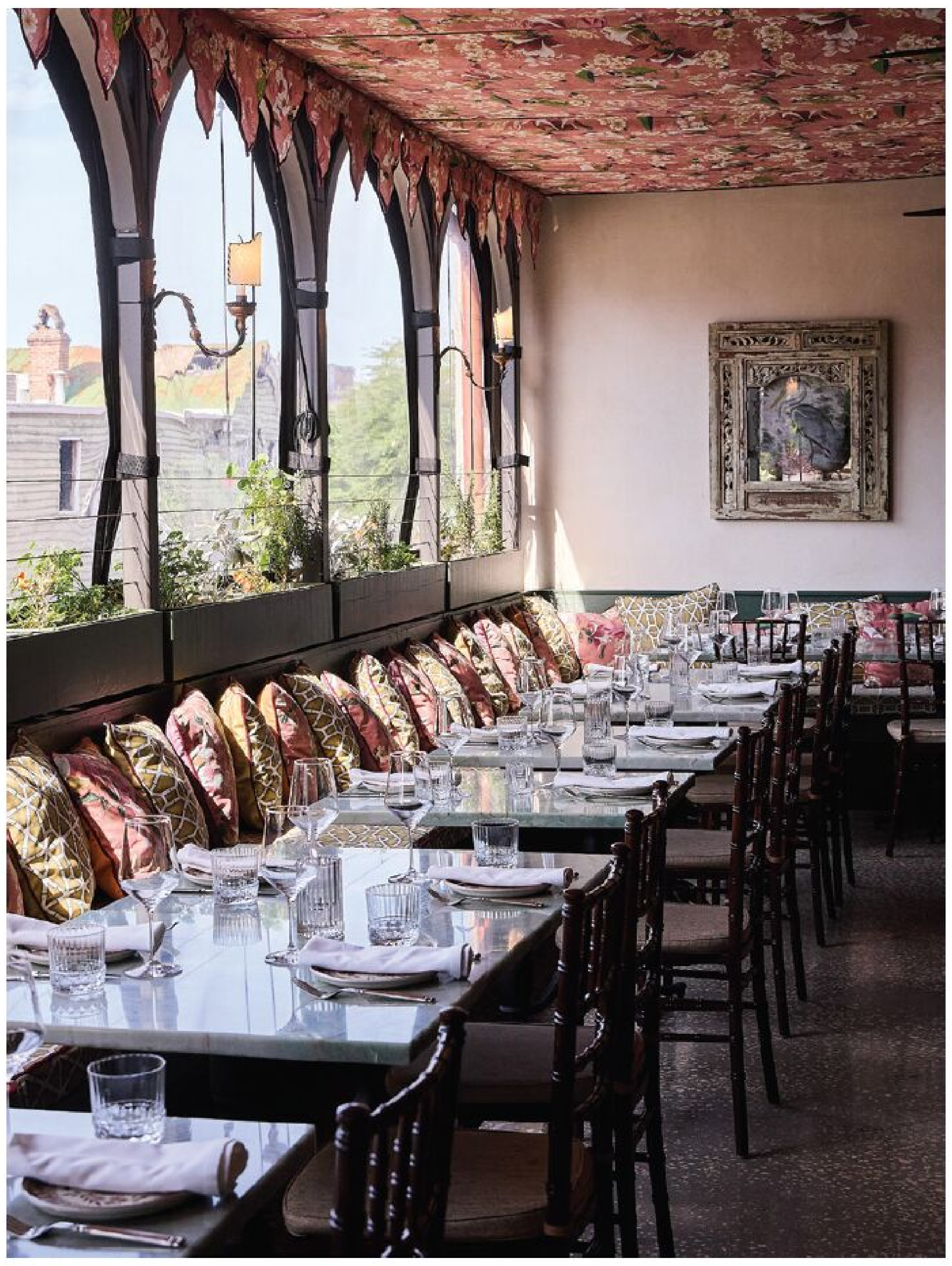
/// **Last fall, the long-empty building** at 492 King was reborn as Legami with refitted dining areas, a cool lounge, and a menu featuring innovative takes on Italian cuisine. Learn about the vision behind the establishment and a sampling of its offerings in New & Notable. **See page 122**

PHOTOGRAPH BY PETER FRANK EDWARDS

(NEW & NOTABLE)

Our taste-and-tell guide to some of the latest and most noteworthy food-and-beverage offerings

—written by MARGARET LOFTUS /// *photographs by* PETER FRANK EDWARDS



(Left to right) A tableful of dishes, including (clockwise) hamachi crudo, scallop crudo, pappardelle in a braised oxtail ragu, Mediterranean lamb with crispy artichokes and tapenade, and shrimp pasta with caviar; the new open-air veranda; the Amuse Me cocktail with an oyster poised atop a Nick and Nora glass; and the roasted pineapple with anise ice cream and candied pistachios

Legami

During a visit to Charleston, Gianni and Susie Ropolo and their sons, Eldredge and Tyler, were walking down King Street when a building with a "for sale" sign in the window stopped them in their tracks. Almost instantly, the New England restaurant family could see new life for the choice property at the corner of Mary Street, which had sat empty since 2018 when the dining establishment 492 shuttered.

The Ropolos snapped up the spot in 2021 with the idea of opening another Pasta Beach, a casual concept they'd had success with in Rhode Island and Boston. Once they dug in though, they felt the elegant building, which they expanded to include a second-floor lounge and veranda, called out for something more elevated. The result, Legami—"ties to people and places" in Italian—opened last fall with chef Andrea Congiusto, born and bred in Rome, helming the kitchen.

An alum of several Michelin-starred restaurants in Italy, Congiusto is focused on new Italian cuisine. His chicken cacciatore, for example, is a deboned thigh in a tomato glaze, topped with olives, pine nuts, and capers. In another dish, he fashions a swirl of pasta out of 100 percent shrimp and tops it with caviar, lemon vanilla sauce, and chive oil. Still, the chef takes great care with the classics. Pastas like pappardelle with braised oxtail ragu and ricotta-filled ravioli in pomodoro sauce would impress any nonna.

Cocktails, too, detour from the classics in the best way. Topped with an oyster on the half shell, the vodka-based Amuse Me, made with tomato, white balsamic, pepper, and prosecco, is a refined oyster shooter.

Son Tyler, who oversaw the design and build-out, followed suit with the interiors, respecting the past while layering modern flourishes, like the first-floor's raffia light fixtures imported from Torino that keep the feel of the 19th-century building open and airy.

The chef brings the same thoughtfulness to desserts. Forget cannoli: there's a heavenly cream puff based on Eldredge's favorite birthday cake from a bakery in Torino, where the brothers spent most of their childhood. And, after encountering the city's pineapple fountain, the chef was inspired to come up with roasted pineapple with anise ice cream and candied pistachio—the perfect marriage of Charleston and Italy.

492 King Street
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Saturday, 4 p.m.-close
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15 MINUTES WITH:

CHRISTIAN FAVIER

Meet the mix master behind Seahorse, the petite bar next to Chubby Fish that's wowing fans with unique cocktails

Christain Favier at Seahorse, where he creates culinary-driven cocktails, such as the vegetal Tabbouleh Collins and Ají Sour with charred guajillo pepper (below)

Scan the code to get Favier's Ají Sour recipe.

CM: You have an intriguing resume—from opera singer to bartender. Give us a synopsis.

CF: I kind of stumbled upon a talent for singing, specifically opera. That brought me to New York City at 20 years old, where in between shows, I worked as a server, and eventually, a bartender. I realized that all of the enjoyment I got out of performing, I got just as much from bartending, but with a lot more room for creativity. In 2016, I decided to pursue it all the way. When COVID hit, my wife and I decided we wanted a change of pace. During a road trip up and down the East Coast, we fell in love with this city and decided this was going to be home.

CM: We hear you're fascinated with rum and its relationship with the Holy City.

CF: Yes, now more than ever. I've been fortunate to teach seminars on the connection between Colonial Charleston and Barbados through the lens of rum and how it affects the modern South. I have learned so much about the history of rum in America through my research, as well as from folks who have generations of family here and are able to give me even more pieces to the puzzle. Charleston is a rum town through and through.

PHOTOGRAPHS BY (FAVIER) ALICE KEENEY & COURTESY OF (SLIDERS) KING BBQ, (GRAFT, HATS, & FAMILY) CHRISTIAN FAVIER, & (GLASSES) KIMURA GLASSWARE

(FAVORITE THINGS)

➤ **Dig In:** "Shrimp toast sliders at King BBQ—a perfect high/low sandwich"

➤ **Sunday Sips:** "A bottle of Collier Saumur Blanc in the Graft parking lot on Good Neighbor Sunday"

➤ **Vintage Appeal:** "A really good brand 'dad hat.' I've gotten a bit carried away the past few years; an entire section of my closet is dedicated to it."

➤ **Glass Act:** "Kimura Glassware—it has become the crown jewel of exceptional cocktail glasses, and nobody makes glasses as stylish and well-crafted as them."

➤ **Beach Day:** "Sunday mornings with my wife, Haley, and our wheaten terrier, Gibson; they make the rest of it worth it."

CM: Tell us a bit about Seahorse.

CF: We are small, with only 36 seats. A lot of our cocktails are prepared over multiple days, utilizing modern culinary processes to make delicious drinks with the best ingredients. We buy clear ice that's cut specifically to our glassware, most of which was imported from Japan and London. Our menu uses the best from local fishermen and the incredible chefs from Chubby Fish. It is a simple idea, but we want to make sure that every detail is as great as it can be.

CM: How did you team up with Chubby Fish to create it?

CF: It came out of a casual coffee with owner James London. We realized that our visions of what we wanted in a new bar in Charleston aligned. With my experience and the culture of excellence he has created in his restaurant, we knew we could make something really cool. There are no well spirits, no standard recipes; we examine every drink in a vacuum and try to create the best version of it every time.

CM: Is the food at Seahorse prepared in-house or next door?

CF: We have our own kitchen on the second floor, which is attached to the supper club aspect of Seahorse. Downstairs, it's all about snacks and small plates. Upstairs, we host private parties and dinners of all kinds with unique menus for each group. That kitchen, led by our chef de cuisine Carlos Paredes, complements what we're doing with the drinks really well.

CM: Is it true that you have the first Suntory highball machine in the state?

CF: Yes. It creates the coldest, bubbliest, most perfect whiskey highball every single time. We splash it with a lemon Ginjo sake and shio koji to give it a little oomph, making a really crushable and complex cocktail.

CM: What's your go-to summer drink?

CF: You'll probably find me sipping grapefruit soda with some White Overproof Jamaican Rum (Wray & Nephew or Rum Fire, likely). Pour a healthy dose of rum, add a squeeze of lime, lots of ice, and keep topping it up with the soda until it's gone; rinse and repeat. —*Marion Sullivan*

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RESTAURANT SPOTLIGHT

BEAUTIFUL SOUTH

Inspired by the foods of southern China, Beautiful South offers reimagined takeout classics like General Tso's chicken, whole roasted duck, and sesame oil noodles.

The Guild | 128 Columbus Street, Suite 101
BeautifulSouthCHS.com | info@beautifulsouthchs.com

BURWELL'S STONE FIRE GRILL

A nationally recognized modern steakhouse, 12 years in the Historic Market District, Burwell's proudly continues its unique approach to prime beef.

Downtown
14 N. Market Street
(843) 737-8700 | BurwellsCharleston.com

FRANNIE & THE FOX

A wood-burning concept influenced by Italian sensibilities paired with award-winning cocktails for the adventure-seeking, campfire-loving, culinary enthusiast in us all. Now open for lunch.

Downtown | 181 Church Street
(843) 577-2644 | HotelEmeline.com

HENRY'S ON THE MARKET

Inhabiting the corner of Anson and Market streets since 1932, this eclectic restaurant features live music, a rooftop deck, and a classic speakeasy bar.

Downtown
54 N. Market Street
(843) 723-4363 | HenrysOnTheMarket.com

KAMINSKY'S DESSERT CAFÉ

Indulge in the rotating selection of delights made in house daily, in addition to heaping milkshakes, specialty coffees, and cold beverage creations.

Downtown
78 N. Market Street
(843) 853-8270 | Kaminskys.com

LITTLE PALM

This breezy, poolside restaurant with a lively environment offers fresh, vibrant cocktails and seasonal, ingredient-driven dishes. Open for breakfast, brunch, lunch, dinner, and late-night drinks.

Downtown | 237 Meeting Street
(843) 414-8030 | LittlePalmBar.com

PEARLZ OYSTER BAR

Located in the heart of downtown Charleston, Pearlz specializes in serving only fresh and sustainable seafood in a casual dining atmosphere.

Downtown
153 East Bay Street
(843) 577-5755 | PearlzOysterBar.com

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a curated guide to dining in the Lowcountry

(dining guide)

CHARLESTON PENINSULA

39 RUE DE JEAN

A short stroll down John Street from King, find a favorite spot for casual dining. This brasserie is touted for its menu française, especially the steak frites, escargot, onion soup, and mussels (in six choices of broth). *(MS) 39 John St., (843) 722-8881, holycityhospitality.com. $$-$$$; L, D, & Sun. BR.* 🍸 ♿ ☂ 🐾

82 QUEEN

The charming rambling rooms and quaint courtyard of this French Quarter establishment make the perfect backdrop for Southern and Lowcountry fare, including she-crab soup, fish and grits, and tomato pie. *(DS) 82 Queen St., (843)-723-7591, 82queen.com. $$-$$$$; L, D, & Sat. & Sun. BR.* 🍸 ☂ 🐾

167 RAW OYSTER BAR

This riff on a New England-style oyster eatery offers the expected stellar raw bar and expanded its menu after moving to bigger quarters. Faves include lobster rolls and tacos, seafood po' boys, and a mean ceviche. First come, first served; it's open from 11 to 11, seven days a week. *(MS) 193 King St., (843) 579-4997, 167raw.com. $$$-$$$$; L, D.* 🍸 🌙 ☂

167 SUSHI BAR

Grab one of the 24 seats at the original 167 on East Bay to sip on sake, beer, or wine while noshing on sushi and snacks. Mix your selection of nigiri with an intriguing array of rice dishes, seaweed salad, and osetra caviar. *(MS) 289 East Bay St., (843) 625-3031, 167raw.com. $$-$$$; L, D.* 🍸 🌙 ☂

AMEN STREET FISH & RAW BAR

At this seafood house with an easy spirit and slightly nostalgic air, enjoy the raw bar selection, then add the must-have shrimp corn dogs, she-crab soup, and shrimp and grits. *(MS) 205 East Bay St., (843) 853-8600, amenstreet.com. $$-$$$$; L, D.* 🍸 ♿ ☂ 🐾

ANSON

Across from the City Market, Anson greets diners with a stunning black-and-white dining room, accented with brilliant red. It's famous for its use of Lowcountry ingredients—and the whole crispy flounder with apricot shallot sauce. *(MS) 12 Anson St., (843) 577-0551, ansonrestaurant.com. $$-$$$; D.* 🍸 ♿

THE ARCHER

The minds behind casual eatery Berkeley's debuted this more elevated concept in the Meeting Street Lofts building. The bar is The Archer's beating heart, offering an inventive cocktail program, while creative plates—fried eggplant spiked with fish sauce and Thai chili—and comfort fare such as beef stroganoff round out the menu. *(ML) 601 Meeting St., Ste. 140, (843) 737-5162, thearchercharleston.com. $-$$$. D.* 🍸 🌙 Ⓟ ♿

BABAS ON CANNON

Co-owners Edward Crouse and Marie Stitt run this chic, Euro-style neighborhood cafe. In the morning, enjoy their famous tall quiche with a cappuccino. Cruise by later for a glass of wine from the beautifully curated list, accompanied by a pickled shrimp salad. *(MS) 11 Cannon St. (843) 284-6260, babasoncannon.com. $-$$$; B, L, D.* 🍸 ♿ ☂ 🐾

BAR 167

With a whitewashed exterior offset by cerulean blue, the look and feel of this 167 offshoot is modern Mykonos. The cocktail list is expansive, including gin and tonics on tap and a wine list that leans Mediterranean. While the food menu is more limited, it delivers on a few of those super fresh seafood dishes the restaurant group is known for, such as seared scallops with smoked trout roe and the jumbo lump crab roll. *(ML) 5 Fulton St., (843) 253-0300, 167raw.com. $$-$$$; L, D.* 🍸 🌙 ☂

BASIC KITCHEN

Nab a sunlit corner at this clean-eats haven and start with fresh-pressed green juice or a white Negroni. Then dig into the tempura-fried cauliflower wings with cashew ranch. The veggie-packed Basic Bowl is bright on the eyes and palate, and the Naughty Burger is 100-percent grass-fed beef. The goal: food that leaves you nourished, with energy to burn. *(MS) 82 Wentworth St., (843) 789-4568, basickitchen.com. $-$$$$; L, D, Sat. & Sun. BR.* 🍸 ♿ Ⓟ ☂ 🐾

BAY STREET BIERGARTEN

"Bavarian inspired, Southern made" is the motto at this German-style beer bar. Come for the 40 beers rotating on tap and a menu of hearty eats, including pretzels, tots, brats, and jägerschnitzel, and stay for the spacious, dog-friendly outdoor patio, 15 TVs, Ping-Pong table, cornhole, and live music. *(MS) 549 East Bay St., (843) 266-2437, baystreetbiergarten.com. $$; L, D, Sat. & Sun. BR.* 🍸 🌙 ♿ ☂ Ⓟ 🐾

BEECH

Perfect for a power-up, this counter-service spot offers fresh, fast, and healthy food made with chicken, fruit, fish, rice, and vegetables. Try the açaí-based Delecta Bowl, or choose from an abundant array of poke bowls, smoothies, and juices. Bulk up with bagels, wraps, and salads. *(MS) 315 King St., (843) 212-5414, beechrestaurants.com. $-$$; B, L, D.* ♿

BERKELEY'S

At this casual eatery on upper Rutledge Avenue,

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Prices:

Average price of a dinner entree
(lunch, if dinner isn't served):

Under $15 = $
$15-$25 = $$
$25-$35 = $$$
$35+ = $$$$

Symbols:

Breakfast = B
Lunch = L
Dinner = D
Brunch = BR
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🍸 Full bar
🌙 Late night dining (after 10 p.m.)
Ⓟ Parking
♿ Wheelchair accessible
☂ Outdoor seating
Ⓥ Valet parking
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crispy chicken parm gets topped with "grandma" sauce and a blanket of mozzarella, while the cheesesteaks are piled with shaved rib eye, Duke's, and house-made cheese whiz. Make dessert a cup of local Frigid Bits ice cream (featuring flavors like salted honey baklava and blackberry jam biscuit.) *(HR) 624 1/2 Rutledge Ave., (843) 501-7779, eatatberkeleys.com. $$-$$$; L, D.* 🌳 ♿ 🐾

{JULY 3}
MERCANTILE & MASH CHARCUTERIE CLASS

Ready to elevate the savory spread at your next dinner party? Head downtown to discover the delicious art of charcuterie and learn about different cuts of meats and cheeses, exploring complementary flavors and textures, as well as how to visually create a board that will impress your guests with expert presentation. Bonus: take home your own board and a selection of ingredients to get started. *Mercantile & Mash, 701 E. Bay St. Thursday, 6 p.m. $92. (843) 793-2636, mercandmash.com*

BEAUTIFUL SOUTH

From the minds behind Sichuan spot Kwei Fei, this sleek space in The Guild building focuses on American-style Chinese offerings and the cuisine of southern China. Think roasted pork belly, Mongolian beef, and scallion oil noodles. There are also inventive cocktails, like the house martini made with sesame gin. *(ML) 128 Columbus St., beautifulsouthchs.com. $$; L, D, Sat. BR.* ♿ 🍸

BIG BAD BREAKFAST

This outpost of chef John Currence's Southern diner chain slings all things brekkie seven days a week. The hash cakes, BLT omelet with zesty tomato gravy, biscuits and gravy, or anything Cajun-ish—such as the boldly spiced andouille or the fried oyster and shrimp po' boy—are standouts. *(MS) 456 Meeting St., (843) 459-1800, bigbadbreakfast.com. $-$$; B, L.* ♿ 🍸 Ⓟ 🌳 🐾

BIG GUN BURGER SHOP

If you like your burger full of surprises (say, with peach jalapeño mustard or fried kale), Big Gun is your place. At this hole-in-the-wall, fan favorites are happy hour and the "towering inferno burger" with beef and pulled pork, barbecue sauce, queso fresco, and habanero slaw. *(MS) 137 Calhoun St., (843) 789-3821, bigguncharleston.com. $-$$; D, Sat. & Sun. BR.* 🍸 ☾ ♿

BINTÜ ATELIER

Tucked into the largely residential Eastside with half of its seating on a tented patio, this West African restaurant feels at once straight out of Senegal or the Caribbean and organic to the neighborhood. Inside the bright yellow cube of a building, reggae emanates from the turntable, while diners share curry turnovers, grilled chicken wings, and thiéboudieun (red rice) washed down with freshly squeezed soursop-pineapple juice or cold sorrel (hibiscus) tea. *(ML) 8-D Line St., (347) 249-6594, bintuatelier.com. $$-$$$; L, D.* ♿ 🌳

BISTRONOMY BY NICO

Chef Nico Romo carries on the convivial spirit and some of the French pan-Asian flavors from his former King Street staple, Fish, at this sleek spot on Spring Street. Settle in for your favorite happy hour and stay for bistro classics, such as steak frites, curry crab soup, and of course, that tuna tartare with the shrimp chips you so fondly remember. *(SB) 64 Spring St., (843) 410-6221, bistronomybynico.com. $$$$; D, Sat. & Sun. BR.* 🍸 🌳 ♿

BLIND TIGER PUB

Discover a fresh menu that boasts smoked wings, avocado toast with pickled shrimp, a hearty duck sandwich, and a pork cracklins pimiento cheese combo at this Broad Street pub with a historic courtyard. Brunch options range from decadent bananas Foster waffles to shrimp and grits with sherry cream sauce. *(MS) 36-38 Broad St., (843) 872-6700, blindtigerchs.com. $$-$$$; B, L, D, Sat. & Sun. BR.* 🍸 🌳 Ⓥ ♿ ☾ 🐾

BODEGA

Taking inspiration from the bodegas of his childhood spent in New York City, chef Alec Gropman adds a twist to old-school breakfast sandwiches (think pulled pork and fried green tomatoes)—plus deli classics and salads—at this Ann Street spot. Here's where to indulge in brunch-worthy craft cocktails, including the Bodega Bloody served with candied bacon. Check out the second location in Mount Pleasant. *(HR) 23 Ann St., (843) 297-4772, bodegachs.com. $$; B, L, D.* 🍸 ♿ ☾ 🌳 🐾

BRASSERIE LA BANQUE

Head to this former bank building on Broad Street for brasserie fare in a convivial setting. The classics are on the menu—think chilled oysters, onion soup, and steak frites—as well as elevated dishes, including the much-touted torchon de foie gras, coq au vin, and gnocchi Parisienne. *(DS) 1 Broad St., (843) 779-1800, brasserielabanque.com. $$$-$$$$; D, Sat. & Sun. BR.* 🍸 Ⓥ

BURWELL'S STONEFIRE GRILL

This upmarket steak house offers prime cuts of meat cooked on a custom-built 1,400-degree, wood-fired grill or 700-degree lava stone, plus plenty of succulent shrimp, scallops, and crab cakes. And you must leave room for one of the decadent desserts. *(MS) 14 N. Market St., (843) 737-8700, burwellscharleston.com. $-$$$$; D.* ☾ 🍸 ♿ 🌳 Ⓟ

CAFECITO

Missing a proper cafecito (Cuban espresso) and Cubano sandwich, a couple of Miami transplants opened this spot featuring all manner of coffee drinks, pastries, and sandwiches. Don't miss the guava and cream cheese pastelito. *(ML) 471 King St., (843) 801-7277, cafecitoking.com. $; B, L.* ♿ 🐾

CALLIE'S HOT LITTLE BISCUIT

Pop into this cheerful counter-service cafe (which has another location in the City Market) for a variety of freshly baked biscuits, made with buttermilk and country ham, cinnamon, cheese, or chives. Or build biscuit sammies and bowls with an array of fillings. Bonus: there's a gluten-free option. *(MS) 476½ King St., (843) 737-5159, calliesbiscuits.com. $; B, L.* ♿

CAVIAR & BANANAS

This downtown spot provides endless possibilities for an easygoing lunch or breakfast on the run. The sophisticated sandwich and salad options and espresso bar add to the benefits. *(MS) 51 George St., (843) 577-7757, caviarandbananas.com. $-$$; B, L, Sat. & Sun. BR.* ♿ 🌳 🐾

CHARLESTON GRILL

A white tablecloth stalwart, this dining room continues to wow with impeccable service, a stellar wine list, and a Lowcountry-meets-global influences menu. A plate of ACE Basin oysters shines with a merlot mignonette, as does Moroccan carrot soup, tender venison in a Madeira reduction, and flounder a la plancha with brown butter and capers. *(ML) The Charleston Place, 224 King St., (843) 577-4522, charlestongrill.com. $$$$; D.* 🍸 ♿ Ⓟ Ⓥ

CHEZ NOUS

At the petite Chez Nous, chef Jill Mathias offers diners an impressive wine list and picture-worthy seasonal French-inspired fare. (Think flageolet beans with artichoke, lamb tartare, and coulette with potato gratin.) In fact, the only way to browse their daily changing menu in advance is via the restaurant's Instagram feed, where it's posted alongside photos of many elegantly composed dishes at this cozy Elliotborough gem. *(MS) 6 Payne Ct., (843) 579-3060, cheznouschs.com $$$-$$$$; L, D, & Sun. BR.* 🍸 ♿ 🌳 🐾

CHUBBY FISH

Chef James London's ever-changing menu is driven by the availability of the local catch. The raw bar and creative plates, such as smoked wahoo curry and chile garlic shrimp, are accompanied by a nightly whole fish offering with ginger and scallion. While seafood is the main story here, small plates like a delightful celery salad and the must-order charred lamb ribs with romesco also shine. *(MS) 252 Coming St., (854) 222-3949, chubbyfishcharleston.com. $$-$$$; D.* 🍸

CHURCH & UNION

This eatery set in a cavernous sanctuary brings a contemporary edge to Market Street. Standouts on chef Jamie Lynch's menu include the ahi tuna poke bowl with Carolina Gold rice, ravioli stuffed with

PHOTOGRAPH COURTESY OF THE INDIGO ROAD

Italian sausage, and daily fresh catch on a bed of Anson Mills farro. *(MS) 32 N. Market St., (843) 937-8666, 5churchcharleston.com. $$-$$$$; L, D, Sat. & Sun. BR.* 🍸 ♿ 🐾

CIRCA 1886

In the carriage house of the Wentworth Mansion, the romantic Circa 1886 boasts modern cuisine fused with the history of South Carolina foodways. Chef Marc Collin's Southern grilled cheese is elevated with paddlefish caviar, "Surryano" ham, and pimiento cheese mousse. Blue corn grits, copper carrots, Brussels sprouts, and a vanilla bean vinaigrette accompany his sea scallops. *(MS) 149 Wentworth St., (843) 853-7828, circa1886.com. $$$-$$$$; D.* 🍸 ♿ Ⓟ 🐾

CITRUS CLUB

For panoramic views and tropical tipples, head to this pastel penthouse oasis. Expect to find a custom-built coral backbar and matching frozen drink machine, Marcona almond-dusted mai tais, plus beer and wine for the less adventurous. The smoky-spiced calypso chips, crab dip, and Dewberry smashburger are sure to assuage your hunger. *(MS) 334 Meeting St., (843) 872-9063, thedewberrycharleston.com. $$$-$$$$; L, D.* 🍸 ♿ Ⓟ 🌳

COAST BAR & GRILL

Take an instant vacation in this high-style fish camp with a laid-back feel. While there's surf and turf, including pork loin and jerk half chicken, Coast is about seafood—roasted, grilled, fried, steamed, and on the half shell—from Baja fish tacos to grilled spicy adobo shrimp with bacon cheese grits. *(MS) 39-D John St., (843) 722-8838, holycityhospitality.com. $$$-$$$$; D.* 🍸 ♿ 🌳 🌙 🐾

CONTAINER BAR

This North Central bar was cleverly crafted from three shipping containers and hosts a variety of food trucks, with lineups updated daily online. Happenings include trivia nights and plenty of televised sports. *(MS) 2130 Mount Pleasant St., (843) 793-1480, containerbarchs.com. $-$$; D, Sat. & Sun. BR.* 🍸 ♿ 🌳 🌙 Ⓟ 🐾

COSTA

Bookended by an elegant bar and the high-energy open kitchen, Costa is glamorous and sweeping. Offerings are restrained and tightly curated. Billed as Italian-inspired seafood, the menu kicks off with several crudo plates, including a bright and briny scallop with passionfruit, avocado, and finger lime. Still, terrestrial dishes, like the ever-so-thin-and-crispy pork Milanese, are every bit as solid. *(ML) 320 Broad St. (843) 969-2555, costacharleston.com. $$$-$$$$; D.* 🍸 ♿ Ⓥ

COTERIE

This casual downtown restaurant offers a blend of modern Indian and Caribbean flavors from start to finish. Hit the patio with friends for spice-infused

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RESTAURANT SPOTLIGHT

PEARLZ OYSTER BAR

Set in West Ashley's trendy Avondale neighborhood, Pearlz is committed to serving only the best seafood South Carolina has to offer.

West Ashley
9 Magnolia Road
(843) 573-2277 | PearlzOysterBar.com

TACO BOY

Find scratch-made tacos and Mexican-inspired dishes, as well as margaritas and craft cocktails, perfect for enjoying on the sunny, pet-friendly patio.

Downtown
217 Huger Street
(843) 789-3333 | TacoBoy.net

TACO BOY

This vibrant three-story hideaway, located just a block off the beach, boasts a main-level dining room, patio deck, and "Octopus bar" for groups of all sizes.

Folly Beach | 106 E. Ashley Avenue
(843) 588-9761 | TacoBoy.net

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craft cocktails (Chai No Lait and Matcha Libra) and a sampling of starters, such as palak paneer and Trinidad doubles. Bonus: the spot doubles as a coffeehouse from 8:30 a.m. to 3 p.m. (4 p.m. on weekends). *(DS) 17 Warren St., (854)-222-3201, coteriechs.com. $$-$$$$; B, D, & Sat. & Sun. BR.* 🍸 ♿ 🌳 ☾ 🐾

THE DAILY

This Upper King cafe serves up Onyx coffee in all forms—from cold brew to cortado—plus smoothies, bowls, and fancy toasts. Artisan breads, pastries, sandwiches, and salads are ready to eat in or grab to go. Find local produce, dairy, and specialty items as well. *(MS) 652-B King St., (843) 619-0151, shopthedaily.com. $-$$; B, L.* ♿ Ⓟ 🌳 🐾

D'ALLESANDRO'S PIZZA

Learning from their father, Nick and Ben D'Allesandro serve what they know best: hand-tossed pizza. The parlor in Cannonborough-Elliotborough has staked a claim as a favorite among CofC students and other neighborhood residents. *(MS) 229 St. Philip St., (843) 853-6337, dalspizza.com. $-$$; L, D.* ♿ ☾

DA TOSCANO PORCHETTA SHOP

Inspired by Italian street food, Le Farfalle owners Kaitlin and Michael Toscano opened this corner shop near MUSC in 2023. At lunchtime, patrons line up for heavenly house-made focaccia sandwiches stuffed with locally raised pork, beef cheek, mortadella, or marinated eggplant. Early birds come in the morning for a slice of olive oil cake, a 24-Karat Muffin, or a breakfast sandwich like no other (think: sunny-side up egg, porchetta, crackling, provolone, and salsa verde). *(ML) 109 President St., dtporchetta.shop. $-$$; B, L.* ♿

THE DARLING OYSTER BAR

Diners dig this casual spot on Upper King for its versatile seafaring menu. Bivalve lovers savor the raw bar filled with "merroir" subtleties. Dinner brings clam strips, crab cakes, and fry baskets, but also fried chicken. Don't miss the crab cake benedict and seafood frittata at brunch. *(MS) 513 King St., (843) 641-0821, thedarling.com. $$$-$$$$; D & Sun. BR.* 🍸 ♿

DELANEY OYSTER HOUSE

A historical single across from Marion Square houses this chic, seafood-centric restaurant. Try dishes such as the grilled Spanish octopus or spicy snapper ceviche with chile crisp and puffed rice. More traditional but equally delicious are the crispy fish or oyster platter and the shrimp roll sourced straight off the trawlers at Tarvin Seafood. Hit happy hour for a deal on shucker select oysters. *(MS) 115 Calhoun St., (843) 594-0099, delaneyoysterhouse.com. $$$-$$$$; D.* ♿ 🍸 Ⓟ

DOAR BROS.

This petite Meeting Street bar offers a selection of palate-teasing bites, but cocktails shine brightest. Snacks include tufts of burrata, marinated Spanish mussels, and caviar service. Doar Bros. is perfect for a pre-dinner cocktail, an affogato for dessert, or a Negroni nightcap. Keep an eye out for the monthly Italian night pop-ups inspired by the owner's upbringing. *(MS) 225 Meeting St., doarbros.com. $-$$$$; D.* 🍸 ♿ ☾ 🌳

EDMUND'S OAST RESTAURANT & BREWPUB

With a wide daily selection of their own beers on tap, you're sure to find your fancy. On the food side, executive chef Bob Cook serves up his famous cheeseburgers, charcuterie boards, and fried chicken in five flavors, ranging from the OG to Korean style. Globally influenced entrees include a Vietnamese-style swordfish with field greens, as well as red curried vegetables. *(MS) 1081 Morrison Dr., (843) 727-1145, edmundsoast.com. $$-$$$$; L, D.* 🍸 ♿ 🌳 Ⓟ 🐾

EDMUND'S OAST BREWING CO.

Don't expect a carbon copy of Edmund's Oast here; EOBC, at the Pacific Box & Crate development, is more playful. The best dishes are the messiest; try the homemade hot dog with chili and slaw or the wood-fired pizza drizzled with hot honey. *(MS) 1505 King St., (843) 718-3224, edmundsoast.com. $$-$$$; L, D.* 🍸 🌳 Ⓟ 🐾

EL PINCHO TACO

This Mexican eatery offers dishes you're not likely to find elsewhere, such as burritos filled with campechano (carne asada and crumbly, unctuous chorizo sausage), huaraches (crisp masa filled with refried beans), or cochinita pibil (Yucatan-style pork, slow-roasted in banana leaves). *(MS) 616-B Meeting St., (843) 406-5958. $$-$$$; L, D.* 🍸 ♿ 🌳 Ⓟ 🐾

ÉLEVÉ

At the Grand Bohemian Hotel's rooftop restaurant and bar, you're looking at the stars. Arrive in time for happy hour, sit in the airy dining room, and sample the charcuterie, carpaccio, or a Southern Caesar with its corn-bread croutons and Comte cheese. Or dine on what may be the fanciest shrimp and grits in town. *(MS) 55 Wentworth St., (843) 724-4144, kesslercollection.com/eleve-restaurant. $$$$; B, L, D, Sat. & Sun. BR.* 🍸 ♿ Ⓥ ☾

THE ESTABLISHMENT

Located in Broad Street's historic James Gregorie House, this restaurant specializes in polished small plates and larger mains that vary by the evening. Seafood takes the lead, with artfully prepared cuts of fish accompanied by bright, seasonal veggies. *(MS) 28 Broad St., (843) 789-4028, establishmentchs.com. $$$$; D.* 🍸 ♿ Ⓥ

ESTADIO

At this Spring Street Spanish spot, the ambience matches the fare. Lively interpretations of tapas, paellas, and Spanish tortillas make Estadio worthy of repeat visits, as do its sherry and vermouth selection, and outstanding gin and tonic program. Standing at the communal table, snacking on manchego and olives, drink in hand, is all part of the fun. *(MS) 122 Spring St. (843) 793-1029, estadio-chs.com. $$-$$$; D.* 🍸 ♿

FÉLIX COCKTAILS & CUISINE

A brasserie with Parisian flavor, Félix brings French standards to King Street. Expect onion soup, salade Lyonnaise, croque madame, and steak frites, but enjoy surprises like deviled eggs with lobster and a delightful caramelized onion-topped burger. *(MS) 550 King St., (843) 203-6297, felixchs.com. $$-$$$; L, D, Sat. & Sun. BR.* 🍸 ♿ 🌳 Ⓟ ☾

FIG

FIG's busy bar and welcoming dining room keep the focus squarely on the food and drink (the wine program was named most outstanding in the country in 2018 by the James Beard Foundation). The menu is a daily improvisation based on the freshest ingredients from local purveyors. Start with chicken liver pâté, a tradition and one of the few dishes that stays on the menu, and end with the Rare Wine Company's Madeira, a tribute to Lowcountry history. Reservations are a must for the dining room, but walk-ins occasionally find luck at the bar. *(MS) 232 Meeting St., (843) 805-5900, eatatfig.com. $$$$; D.* 🍸 ♿

FLEET LANDING

Located on Charleston Harbor, this beloved seafood spot serves up Southern classics with a twist. Fleet's bar, deck, and harbor views make it a favorite for the happy hour cocktail crowd—and the perfect place to enjoy the fresh catch, roasted, grilled, or fried. The raw bar is one of the few places in town to enjoy oysters on the half shell with a water view. *(MS) 186 Concord St., (843) 722-8100, fleetlanding.net. $$$; L, D, Sat. & Sun. BR.* 🍸 ♿ Ⓟ 🌳

FRANNIE & THE FOX

With a cozy-yet-modern vibe and a courtyard reminiscent of an Italian piazza, this hot spot in the hotel Emeline has locals revisiting the City Market area in droves. With a focus on wood-fired, shareable dishes, executive chef Daniel Dalton fills the menu with balanced, approachable, seasonal fare. The pizzas boast perfectly chewy crusts, local farms supply the fresh veggies, and the blue crab fritters really do demand those puppies "hush." *(SB) 181 Church St., (843) 414-1673, hotelemeline.com. $$$$; B, L, D, Sat. & Sun. BR.* 🍸 ♿ Ⓟ 🌳 🐾

GABRIELLE

The menu at Hotel Bennett's main dining room is inspired by executive chef Edgar Kano's Japanese heritage and Mexican upbringing. A bigeye tuna tiradito (Peruvian sashimi) is dressed in a kombu-chile ponzu, and seared golden tilefish is served with a lemon beurre blanc and shaved fennel. Other winning plates include the chorizo mussels and Wagyu lettuce wraps with a smoky salsa. *(ML) 404 King St., (843) 410-0513, hotelbennett.com. $$$$; B, L, D.* ♿ Ⓟ 🌳 🐾

GAULART & MALICLET

With its community counter and straightforward menu featuring escargot, pâté plates, and simple entrees—always with a vegetarian option—G&M (aka Fast & French) provides a true bistro experience where suited business folk squeeze in with artsy types to make one happy family. *(MS) 98 Broad St., (843) 577-9797, fastandfrenchcharleston.com. $$-$$$; B, L, D.* ♿ 🐾

GRILL 225

The swanky spot in the lobby of the Market Pavilion Hotel serves high-end lobster, chops, and steaks (read: fat filets, thick strips, and 16-ounce rib eyes). The booths are luxurious, the wine list robust, and the service impeccable. *(MS) 225 East Bay St., (843) 266-4222, marketpavilion.com. $$$$; D.* 🍸 ♿ Ⓥ

THE GROCERY

Chef-owner Kevin Johnson's menu celebrates local producers year-round in a handsome Cannonborough space steps off King Street. The menu—categorized into produce, seafood, and meat—includes an incredible perloo of Charleston Gold rice and field peas with clams, shrimp, and crispy fish. A house pickling program also highlights Johnson's culinary focus. *(MS) 4 Cannon St., (843) 302-8825, thegroceycharleston.com. $$$-$$$$; D.* 🍸 ♿ Ⓟ

HALLS CHOPHOUSE

Savor old-school style and flavor at this upscale institution on Upper King. Grab a stool at the bar, or head upstairs for a more intimate dining experience. Either way, you'll be indulging in top-drawer cuisine, such as lump crab cakes, lobster and bacon mac and cheese, and prime Allen Brothers steaks. *(MS) 434 King St., (843) 727-0090, hallschophouse.com. $$$$; D, Sat & Sun. BR.* 🍸 ♿ ☾

HANDY & HOT

This eatery from chef Vivian Howard serves up tasty biscuits with fillings like berries and brie and savory hand pies, including apple and "Tomato Pie in a Pocket." Plus: Second State coffee drinks, kombucha, wine, and beer. *(DS) 68 Wentworth St., (843) 534-9032, handyandhot.com. $; B, L.* ♿ 🐾

HANK'S SEAFOOD RESTAURANT

Built to convey the style of a classic Charleston fish house, Hank's serves seafood ranging from raw bar selections to sautéed or grilled fish served with sauces that turn it into from-scratch specialties. It's the place for oyster stew and the chance to taste the city's past in the dish Seafood á la Wando. *(MS) 10 Hayne St., (843) 723-3474, hanksseafoodrestaurant.com. $$$$; D.* 🍸 ♿

HANNIBAL'S KITCHEN

The simple but satisfying crab and shrimp rice has a dedicated following at this family-owned soul food spot on Charleston's Eastside. *(DS) 16 Blake St., (843) 722-2256, hannibalkitchen.com. $$; L, D.* 🌳

HENRY'S AT THE MARKET

Opened in 1932, Henry's is touted as the oldest restaurant in the city. Stop in after a day of shopping at City Market for seafood standards, such as she-crab soup and jambalaya, and stay for the live music and a classic cocktail in the rooftop bar. *(ML) 54 N. Market St., (843) 723-4363, henrysonthemarket.com. $$; L, D.* 🌳 🍸 ♿ ☾ 🐾

HERD PROVISIONS

This Wagener Terrace retail butcher shop and restaurant showcases proteins from Leaping Waters Farm, where heritage cattle and pigs roam on owner Alec Bradford's pasture. Vibrant salads and sides offer balance to the meat-heavy mains—hearty as one might expect—as do vegetarian dishes and pan-seared local fish. *(MS) 106 Grove St., (843) 637-4145, herdprovisions.com. $$$-$$$$; L, D.* 🍸 ♿ 🌳 🐾

HIGH COTTON

This handsome restaurant has a posh bar and a dining room reminiscent of a members-only clubhouse. Smoked brie-baked oysters and she-crab

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soup accent a classic offering of steaks and seafood. Don't miss the brioche French toast at brunch. *(MS) 199 East Bay St., (843) 724-3815, highcottoncharleston.com. $$$$; D, Sat. & Sun. BR.* 🍸 ♿

HOKKAIDO SUSHI & HIBACHI

Decor is low-frills, but the fare is on point at this sushi spot. Start with one of the hand rolls, which satisfies both elaborate and simple cravings, or the hibachi entrees for those drawn to warmer fare. Green tea ice cream makes for a cool finish. *(MS) 99 Westedge St., Suite 1600, (843) 501-7296, hokkaidocharleston.com. $-$$$; L, D.* 🍸 ♿ Ⓟ 🌳 🐾

HOME TEAM BBQ

Fans who have scarfed down the 'cue at the West Ashley or Sullivan's Island locations can hit up the restaurant's third home on Williman Street. There, a bigger footprint enables Home Team to serve an expanded menu of tacos, boards, and creative cocktails. *(MS) 126 Williman St., (843) 225-7427, hometeambbq.com. $$-$$$; L, D.* 🍸 ♿ Ⓟ ☾ 🌳 🐾

{JULY 16}
NIKKO CAGALANAN & SOPHINA UONG COLLAB DINNER

Part of Kultura chef Nikko Cagalanan's "Sama-Sama" summer guest chef series, this five-course tasting menu comes from Sophina Uong, chef-owner of New Orleans stalwart Mister Mao. Offered during two seatings, the dinner includes globally inspired dishes created in collaboration between both chefs. *Kultura, 73 Spring St. Wednesday, 5:30 p.m. & 7:45 p.m. $110. (843) 974-1674, kulturacharleston.com*

HUSK

Chef Ray England, who grew up on his family's cattle farm, brings reverence for regional purveyors to his role helming this esteemed kitchen. He plays ingredients off each other in dishes like porchetta with sofrito-braised beans and fennel (a heavenly take on Southern pork and beans) and cornmeal-fried catfish with butter bean hoppin' John and tomato gravy. *(ML) 76 Queen St., (843) 577-2500, huskrestaurant.com. $$$$; D. Sat & Sun. BR.* 🍸 ♿

INDACO

It's all about tradition at this Upper King restaurant. With mains such as wood-fired pizzas, rich pastas, and truffles when in season, Indaco delivers Italian fare in a sleek space plus a craft cocktail program—perfect for happy hour on the side patio. *(MS) 526 King St., (843) 727-1228, indacorestaurant.com. $$$-$$$$; D, Sat & Sun. BR.* 🍸 🌳

ISLAND PROVISIONS

A downtown outpost of the John's Island OG, this sunny all-day cafe and market beckons customers to grab a breakfast sandwich and coffee to go or linger over, say, mustard and tarragon chicken salad on a croissant and a mango smoothie spiked with ginger and tumeric. Come 3 p.m., the menu shifts to suppertime snacks like toast topped with smoked trout and dill crème fraîche. *(ML) 221 St. Philip St., (843) 718-0812, islandprovisions.com. $-$$; B, L, D, Sat & Sun. BR.* 🌳 🍸 ♿ 🐾

THE ITALIAN BOY AFTER DARK

In December, The Pass chef-owner Anthony Marini introduced this reservation-only restaurant-within-a-restaurant concept to his Cannonborough-Elliotborough sandwich shop, offering a 12-seat family-style tasting menu Wednesday through Saturday nights. Reserve a perch at the bar to watch prix-fixe plates be prepared, ranging from rotating antipasti and crudo to Marini's famous panini imbottiti. *(DS) 207-A St. Philip St. theitalianboychs.com. $$$$; D.* 🍸 ♿

KAMINSKY'S DESSERT CAFÉ

With a rotating selection of classic desserts made in-house daily, Kaminsky's is the perfect spot to grab a late afternoon coffee and slice of chocolate torte or post-dinner dessert martini, like the key lime pie, made with Licor 43, lime juice, and a graham cracker rim. *(ML) 78 N. Market St. (843) 853-8270, kaminskys.com. $-$$.* 🍸 ☾ ♿

KULTURA

In his petite restaurant on Spring Street, chef Nikko Cagalanan delivers elevated Filipino dishes such as adobong dilaw, a sticky rice creation laden with tender braised duck leg, as well as the Jollybee (pork and mushroom ragu) and roasted red snapper curry. Try the decadent buko pie, topped with whipped coconut cream and served on a flaky bed of puff pastry, for dessert. *(ML) 73 Spring St., Unit A, (843) 790-4014, kulturacharleston.com. $$-$$$$; D.* ♿ 🌳

LA CAVE

Envisioned as a spot for diners to wait for tables at sister restaurant Félix Cocktails et Cuisine next door, this Upper King Street boîte opened late last year and has since taken on a life of its own. La Cave offers an urbane countryside interior, an impressive all-French wine list, and not-so-petite small plates ranging from duck confit gnocchi to a rich bouillabaisse with little neck clams. *(ML) 550 King St. lacavechs.com. $-$$$; D.* 🍸 ☾ ♿

LE FARFALLE

Michael Toscano's Italian osteria offers up memorable meals with stellar dishes from start (pork meatballs or fried calamari) to finish (tiramisu). His excellent house-made pasta—the spaghetti alla puttanesca is heavenly—makes for an outstanding *secondi*, so save room. Even the warm rosemary focaccia with whipped ricotta is a delight. *(MS) 15 Beaufain St., (843) 212-0920, lefarfallecharleston.com. $$$-$$$$; D.* 🍸 ♿ Ⓟ 🌳 🐾

LENOIR

Vivian Howard's eatery may be located in a hotel and named for her North Carolina home county, but it feels like a neighborhood spot. Patty melts, cornmeal-dusted catfish, and sticky-sweet blueberry barbecue wings grace the menu; and the cocktail list is fresh and fruit-forward—try the blood orange and mezcal Above Your Raisin. *(SB) 68 Wentworth St., (843) 534-9031, dineatlenoir.com. $$$-$$$$; L, D, Sat & Sun. BR.* 🍸 Ⓟ ♿

LEON'S FINE POULTRY & OYSTER SHOP

Housed in a former auto shop on Upper King Street, this retro restaurant ranks high as an ideal neighborhood hangout. There's fried chicken, peel-and-eat shrimp, oyster rolls, and crab Louie salad, but don't miss the chargrilled oysters—they're a trademark. *(MS) 698 King St., (843) 531-6500, leonsoystershop.com. $$-$$$; L, D.* 🍸 🌳 Ⓟ ♿ 🐾

LEWIS BARBECUE

This counter service-only restaurant stays packed with a long line of carnivores eagerly awaiting their fill of ribs, pulled pork, hot sausage, and the almighty smoked brisket (owner John Lewis's specialty). Just add a side of green chile corn pudding. *464 St., (843) 805-9500, lewisbarbecue.com. $$-$$$; L, D.* 🍸 ♿ Ⓟ 🌳 🐾

LEYLA

Baba ghannouj, grape leaves, falafel, and all manner of grilled meats—find Middle-Eastern standards and more at this family-run King Street restaurant. Lebanese wines and warm hospitality round out the experience. *(ML) 298 King St., (843) 501-7500, leyla-charleston.com. $$-$$$; D, Sat. BR.* 🍸 ♿

LITTLE JACK'S TAVERN

Extensive research resulted in this American tavern and a dining experience that feels timeless, with fare that includes crudites, chopped salad, crab cakes, and the crown jewel: the Tavern Burger. *(MS) 710 King St., (843) 531-6868, littlejackstavern.com. $$$-$$$$; L, D.* 🍸 ♿ 🌳 Ⓥ 🐾

LITTLE LINE KITCHEN & PROVISIONS

An all-day menu focuses on breakfast sandwiches and bagels imported from Brooklyn. Come the weekend, the menu expands for a more leisurely pace with specials like the kimchi fried rice bowl with farm eggs, sticky buns, buttermilk biscuits, and omelets. For lunch or supper on Thursdays and Fridays, try the fried chicken sandwich on brioche. *(SB) 176 Line St., (843) 640-3057, littlelinechs.com. $-$$; B, L, (Thurs. & Fri D). Sat & Sun. BR* ♿ 🐾

LITTLE PALM

Located in downtown's boutique Ryder Hotel, this breezy daytime cafe turns into a lively cocktail bar when the sun goes down. Enjoy coastal-inspired bites, all-day Sunday brunch, or nightcaps that nod to travel, like the "Late Checkout" made with

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smoked peach and strawberry soda. *(HR) 237 Meeting St., (843) 414-8030, littlepalmbar.com. $-$$$; B, L, D, & Sun. BR.* 🍸 🌙 ♿ 💬 Ⓥ 🐾

LOWLAND

Housed in the historic Lequeux-Williams House on George Street, the concept is divided between a lively tavern on the ground floor and a more upscale dining room on the second. Classics are elevated with technique and standout ingredients sourced from regional purveyors, like the hand-chopped beef tartare and 24-hour short rib topped with chimichurri. *(ML) 36 George St., (843) 895-4137, lowlandcharleston.com. $$$-$$$$; D.* 🍸 ♿

MA'AM SAAB

Dishes arrive in pretty copper vessels at this lively Pakistani spot, encouraging sharing. Savory starters like the aubergine pakora chaat—eggplant fritters with pomegranate seeds and mint chutney—cry out for one of the bar's imaginative cocktails. Main plates range from a flavorful rendition of butter chicken to charsi karahi, a succulent stew of goat, tomatoes, and ginger. *(ML) 251 Meeting St., (843) 259-2660; maamsaabchs.com. $$$-$$$$; L, D.* 🍸 ♿

MAGNOLIAS

Magnolias has been serving its "Uptown/Down South Cuisine" since 1990. Its Lowcountry fine-dining fare includes cornmeal-fried catfish, shrimp and scallops over creamy grits, and pan-fried chicken livers. *(MS) 185 East Bay St., (843) 577-7771, magnoliascharleston.com. $$$$; L, D, Sun. BR.* 🍸 Ⓟ

MAISON

Rustic charm and modern lines define this chic little French bistro. Here, classics go contemporary, as with the everything-spiced salmon rillette, monkfish with brown butter sauce, or onion soup croquette. The elegant wine list and quaffable cocktails pair perfectly with the rich menu. *(MS) 708 King St., (843) 990-9165, maisoncharleston.com. $$$; D.* 🍸 ♿ 💬 🐾

MALAGÓN MERCADO Y TAPERIA

Chef Juan Casselett's spirited menu ventures beyond conventional tapas offerings and is accompanied by a list of Spanish beer and wines. Peruse the charming market wall stocked with imported specialty products from Spain. Reservations are a must, even for the bar. *(MS) 33 Spring St., (843) 926-0475, malagonchs.com. $$-$$$; L, D.* 🍸 ♿ 💬 🐾

MARBLED & FIN

The latest venture from Neighborhood Dining Group has breathed new life into the steak house concept with this airy, contemporary space. Executive chef Eucepe Puntriano indulges in every extravagance, offering a Wagyu rib eye ladled with truffle butter and a pairing of broiled oysters with bone marrow. A solid list of evocative cocktails rounds out the menu, with sumptuous desserts to follow. *(ML) 480 East Bay St., (843) 278-5488, marbledandfin.com. $$$$; D, Sat. & Sun. BR.* 🍸 🌙

MARIO'S ITALIAN RISTORANTE

A family-run, red-sauce joint that's mercifully open late, here's where to satisfy cravings for classic Italian-American fare, from calamari to carbonara. The house salad is a winner, too, as is the espresso martini. *(ML) 487 King St., (843) 641-0441, mariosristorante2.com. $$-$$$; D.* 🍸 ♿

MARINA VARIETY STORE

A killer view of the Ashley River and hit-the-spot breakfasts, lunches, and seafood dinners (featuring satisfying shrimp platters, fried clam strips, and crab dip) make this beach-town joint a favorite among boaters, visitors, and business folks alike. *(MS) 17 Lockwood Dr., (843) 723-6325, varietystorerestaurant.com. $$-$$$; B, L, D, Sun. BR.* 🍸 ♿ Ⓟ

MEETING AT MARKET

Charleston Place may not have previously come to mind when choosing a spot to grab beers, upscale pub snacks, burgers, or even a Cobb salad while watching the game, but that changed with this highbrow sports bar overlooking the City Market. *(MS) 120 Market St., (843) 724-7205. $$-$$$; L, D.* 🍸 ♿ Ⓟ 🌙

MELFI'S

This classy little Italian restaurant caters to adult diners (i.e, it's not your children's pizza place). Melfi's specializes in simple pasta and creative thin-crusted pies like The Mr. Wally, topped with salami, mushrooms, pickled fresno peppers, and mozz. Love osso bucco? Find your veal shanks here. *(MS) 721 King St., (843) 513-0307, eatatmelfis.com. $$$-$$$$; D.* 🍸 ♿ Ⓟ 💬 🐾

MERCANTILE & MASH

On the Mercantile side at this Cigar Factory joint, diners can nosh on an all-day breakfast menu or settle in for soup, a sandwich, or a burger. Bonus: a separate menu for the kids. At Mash, patrons hang till 11 p.m. for the American whiskey list and bar bites. *(MS) 701 East Bay St., (843) 793-2636, mercandmash.com. $-$$; B, L.* 🍸 ♿ 💬 Ⓟ 🐾

MERCI NEW!

The couple behind event firm The Drifter delivers a tightly curated menu of French-throwback-meets-Italian-rustic dishes at this cozy Harleston Village spot. Within its petite footprint with only 26 seats, the atmosphere feels like a dinner party, complete with a selection of French wines, eclectic dinnerware, and chef Michael Zentner's irresistible focaccia, stuffed with stracciatella, Benton's ham, and pistachios with a drizzle of hot fermented honey. *(MS) 28 Pitt St. (854) 200-4407, mercichs.com. $$-$$$; D.* 🍸 ♿

MILLERS ALL DAY

Both sweet and savory devotees will find dishes

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that hit the spot: waffles drizzled with sorghum syrup, the daily grit bowl, or the bacon-egg-and-cheese sandwich served on an everything brioche bun. *(MS) 120 King St., (843) 501-7342, millersallday.com. $-$$; B, L, Sat. & Sun. BR.* 🍸 ♿

MOE'S CROSSTOWN TAVERN

Barflies won't want for great food when they hit this no-frills spot near Hampton Park. With a fat menu—the burgers are all winners—plus happy hour snacks and drink specials, this tavern is a local favorite. *(MB) 714 Rutledge Ave., (843) 641-0469, moescrosstowntavern.com. $$; L, D.* 🍸 ☾ ♿

MUSE

Occupying a charming Italianate single house, this restaurant and wine bar serves up Mediterranean cuisine, combining pasta, dates, and Eastern spices with seafood and meats, which creates a happy harmony of flavors. Plus, you can count on a handful of Italian standbys: carbonara, tagliatelle Bolognese, and veal scaloppini. *(MS) 82 Society St., (843) 577-1102, charlestonmuse.com. $$$$; D.* 🍸 ♿ Ⓟ 🐾

OAK STEAKHOUSE

If you're craving a tender filet or prime New York strip, head to this Broad Street mainstay. Oak serves Certified Angus Beef, so the super-hungry will salivate over the 16-ounce rib eye. Lighter eaters will want to try the carpaccio or lobster mac and cheese. *(MS) 17 Broad St., (843) 722-4220, oaksteakhouserestaurant.com. $$$$; D.* 🍸 ♿

O-KU

This stylish spot is a high-end sushi and sake staple. Hand rolls include butter-poached lobster with asparagus, and there's a nigiri offering of seared Wagyu with bulgogi sauce and caviar. Bonus: dumplings and pork buns. *(MS) 463 King St., (843) 737-0112, o-kusushi.com. $$$-$$$$; D.* 🍸 ☾ Ⓥ

THE ORDINARY

This oyster hall, built in a 1927 bank, features an ever-evolving seafood menu from chef-owner Mike Lata that includes an American caviar service and an array of mains. Go for the crispy oyster sliders; stay for the showstopping seafood tower that offers a variety of oysters, shrimp, and clams. *(MS) 544 King St., (843) 414-7060, eattheordinary.com. $$$$; D.* 🍸 💬

PALMETTO CAFE

Come lunchtime, shoppers rest their weary selves at this cafe on the ground floor of The Charleston Place hotel, where the crab salad or seafood club fuels them for more power shopping. There's a trendy breakfast menu, plus appealing offerings for those under 12. *(MS) 205 Meeting St., (843) 722-4900. $$$-$$$$; B, L.* 🍸 ♿ Ⓟ 🐾

PARK & GROVE

This neighborhood fave focuses on seasonally inspired dinner fare and cocktails, but serves up a standout lunch menu and a leisurely brunch on weekends. Look for polished plates like an oyster mushroom ragu and lemon beurre blanc over Rio Bertolini's bucatini. *(ML) 730 Rutledge Ave., (843) 410-1070, parkandgrovechs.com. $$$; L, D, Sat. & Sun BR.* 🍸 ♿ 💬 ☾ 🐾

PAVILION BAR

The view from the top of the upscale Market Pavilion Hotel near City Market can't be beat. The menu features eclectic appetizers, such as jumbo shrimp satays and duck confit nachos, but there's also a more traditional array of burgers, salads, and pizzas. *(MS) 225 East Bay St., (843) 723-0500, marketpavilion.com. $$$; L, D.* 🍸 ♿ 💬 Ⓥ ☾

PEARLZ OYSTER BAR

With the feel of an old-school raw bar, Pearlz offers peel-and-eat shrimp and oysters Rockefeller on a menu headlined by bivalves. The offerings are rounded out by a selection of fresh catches, steaks, and burgers. *(MS) 153 East Bay St., (843) 577-5755, pearlz-oysterbar.com. $$-$$$; L, D.* 🍸 ♿ 🐾

PENINSULA GRILL

Time has not changed the luxurious dining experience at Planters Inn. The Champagne bar sets the tone with sweetbreads, foie gras, and caviar. The dining room delivers she-crab soup and every prime cut of steak. *(MS) 112 N. Market St., (843) 723-0700, peninsulagrill.com. $$$$; D.* 🍸 💬 ♿

PINK BELLIES

Chef-owner Thai Phi's eclectic Vietnamese menu includes bun cha gio (pork noodle salad), spicy lamb dumplings, and the beloved garlic noodles, as well as an In-N-Out "animal-style" double burger. Local brew and a slew of fun cocktails wash it down. Counter service ensures dishes, and diners, move quickly. *(ML) 595-1 King St., (843) 640-3132, eatpinkbellies.com. $$, D.* 🍸 ♿ Ⓟ

PINK CACTUS

An ode to Oaxaca, one of Mexico's gastronomic capitals, Pink Cactus offers several vibrant, savory salsas that embolden its tacos, quesadillas, enchiladas, tortas, and more. Pop by on Thursdays for birria tacos. *(JC) 100-A Spring St., (843) 764-9343, pinkcactuschs.com. $$; L, D.* 🍸 ☾ ♿ Ⓟ

POOGAN'S PORCH

Step back into Charleston history in this Victorian house built in 1891 with porch dining on two floors. Biscuits and gravy and a fried chicken breast with waffles and sorghum butter star on the brunch menu. Dinner is all Southern all the time, with pimiento cheese fritters and chicken-fried pork chops. *(MS) 72 Queen St., (843) 577-2337, poogansporch.com. $$-$$$; BR, D.* 🍸 💬 🐾

POOGAN'S SMOKEHOUSE

Barbecue is the focus at this East Bay spot (a sibling of Poogan's Porch). The offerings include pulled pork, ribs, smoked brisket, and smoked sausage, along with a slew of Southern sides, such as collards and mac and cheese with country ham. *(MS) 188 East Bay St., (843) 577-5665, poogansmokehouse.com. $$$; L, D.* 🍸 🐾

PROHIBITION

With live music and DJs on the regular, this jazz-age boite is always hopping. Cocktail enthusiasts will find plenty of well-executed classics to choose from, as well as fun twists like the gin-based cherry sour. The food menu keeps it real with Southern-inspired dishes sourced locally when possible. *(ML) 547 King St., (843) 793-2964, prohibitioncharleston.com. $$- $$$; D, Sat. & Sun BR.* 🍸 ♿ 💬 ☾ 🐾

RANCHO LEWIS

Pitmaster John Lewis's second local spot finds inspiration from the Northern Rio Grande Valley, in both its cowboy decor and ingredients. Highlights include grilled cheese tacos, tortilla-crusted grouper, and Hatch chile cheeseburgers, plus cocktails such as the tequila-laden Rattlesnake Milk and margaritas swirled with mango or Hatch chiles. *(HR) 1503 King St., (843) 996-4500, rancholewis.com. $$$; L, D.* 🍸 ♿ Ⓟ 💬 🐾

RAPPAHANNOCK OYSTER BAR

Choose from Virginia-farmed half shells or a rotating selection of local clams and oysters at this Eastside spot with a 40-seat copper bar. Eats range from crunchy tempura sea beans to the tasty humble po' boy or a lovely local catch. *(MS) 701 East Bay St., (843) 576-4693, rroysters.com. $$$-$$$$; L, D.* 🍸 ♿ Ⓟ 💬

THE RAREBIT

This throwback Hollywood-esque diner serves a full menu, including vegan offerings. Morning and evening blue-plate specials are always solid, like the eggs benedict with sriracha aioli. The all-day breakfast hits the spot for late-night revelers. *(MS) 474 King St., (843) 974-5483, therarebit.com. $$-$$$; B, L, D, Sun BR.* 🍸 ☾ ♿

RENZO

It's all about natural wines and wood-fired pizzas—with specialty toppings like the piquillo pepper sauce, chorizo, and medjool dates on the Wrath of Kahan. But don't sleep on small plates such as the charred cauliflower and ricotta gnudi. *(MS) 384 Huger St., (843) 259-2760, renzochs.com. $$- $$$; D.* 🍸 ♿

REPUBLIC GARDEN & LOUNGE

In addition to a sizable cocktail list and bottle service, this King Street disco offers a lineup of solid food. Think onion rings, chicken wings, cheeseburgers, even salads—plenty to keep any partier fueled. *(MS) 462 King St., (843) 724-7400, republicreign.com. $$; D, Sat. & Sun. BR.* 🍸 ☾ ♿ 💬

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THE RESTAURANT AT ZERO GEORGE

Tucked in the courtyard of the posh Zero George Hotel, this petite eatery's patio feels like a secret garden. Chef Vinson Petrillo serves sophisticated dishes on a multicourse, modernist tasting menu. There is caviar service, curated wine and craft cocktail lists, and after dinner, a nightcap at the cozy bar. *(MS) 0 George St., (843) 817-7900, zerorestaurantcharleston.com. $$$$; D.* 🍸 🌳

REVIVAL

At this sunlit restaurant in The Vendue, classics get a modern spin. Start with the chopped salad with roasted pimientos, artichokes, shaved red onion, and green olives, adapted from a 1904 World's Fair recipe. Fish or fowl to follow—and always an eight-ounce filet. *(AT) 162 East Bay St., (843) 414-2335, revivalcharleston.com. $$$$; D.* 🍸 ♿ Ⓟ

RITUAL ROOFTOP RESTAURANT & LOUNGE

Inspired by Tulum, Mexico, Ritual is part eatery, part club, and all scene. Enjoy Tajin-dusted calamari with friends in the jungle oasis that is the rooftop bar with killer views of Marion Square and the Ravenel Bridge. *(ML) 145 Calhoun St., Unit 301 (843) 410-1747, ritualchs.com. $-$$$; D. Sat. & Sun BR.* 🍸 ♿ 🌳 ☾

{JULY 19}
CARIBBEAN JERK FESTIVAL

This vibrant annual celebration of Caribbean culture and cuisine draws crowds for good vibes and incredible eats. Dance to tunes from reggae group Mystic Vibrations, watch chefs go head-to-head to claim the title of Top Jerk Chef, or, if you're feeling brave (and hungry), compete in a wing-eating contest to see how many meaty morsels you can eat in 30 seconds. *Riverfront Park, 1061 Everglades Ave., North Charleston. Saturday, 6-10pm. $20. (843)714-1970, chsjerkfest.com*

PHOTOGRAPH COURTESY OF CARIBBEAN JERK FEST

R. KITCHEN

Reservations are hard to get at R. Kitchen, as it only seats up to 20 people. The menu changes daily, and you sit at the counter to experience all that the chef has to offer. Be sure to check out the West Ashley location, too. *(MS) 212 Rutledge Ave., (843) 789-4342, rutledgekitchen.com. $$$; D.* 🍸 ♿ 🌳

RODNEY SCOTT'S BBQ

Hailing from Hemingway, South Carolina, pitmaster Rodney Scott has stoked a far-reaching reputation as a barbecue virtuoso. Venture into all things porcine with a whole-hog plate or the succulent ribs. Scott's cornmeal-crusted catfish filet is stellar, and the creamy banana pudding alone makes it worth paying a visit. *(MS) 1011 King St., (843) 990-9535, rodneyscottsbbq.com. $-$$$; L, D.* ♿ 🌳 Ⓟ 🐾

SANTI'S RESTAURANTE MEXICANO

At this festive Mexican spot, with additional locations in Mount Pleasant and West Ashley, enjoy a tasty margarita and guacamole before indulging in legit tacos, enchiladas, burritos, or chicken with mole. *(MS) 1302 Meeting Street Rd., (843) 722-2633, santisrestaurantemexicano.com. $$; L, D.* 🍸 ♿ 🌳 Ⓟ 🐾

THE SELECT

This brasserie serves up the standards you'd expect from a spot inspired by the original Le Select in 1920s Paris. There's quiche Lorraine, croque madame, and steak frites, as well as pasta primavera, shrimp and grits, and a classic burger—pleasing all manner of palates in a central downtown locale, no less. Go on Thursday evenings for live music and "ladies night" drink specials. *(ML) 465 Meeting St., Suite 120, (843) 278-5025; theselectcharleston.com, $$-$$$$; D, Sun.* 🍸 ♿ 🌳 Ⓟ 🐾

SLIGHTLY NORTH OF BROAD (SNOB)

This eclectic eatery in an 18th-century warehouse remains a local favorite after more than three decades of service. Shrimp and grits with house-made sausage and country ham and grilled tuna topped with fried oysters are standouts. *(MS) 192 East Bay St., (843) 723-3424, snobcharleston.com. $$$$; L, D, Sat. & Sun. BR.* 🍸 ♿ 🐾

SORGHUM & SALT

At this farm-and-sea-to-table restaurant, simple dishes take the spotlight, such as short rib with sweet corn puree, black garlic, and shishito peppers. Bonus: a separate vegan menu with a number of offerings to please any diner. *(MS) 186 Coming St., (843) 872-6393, sorghumandsalt.com. $$$-$$$$; D.* 🍸 ♿

SORELLE

Sorelle emanates big-city opulence, with only-in-Charleston flair, like the view of the Four Corners of Law from the dining room. While house-made pasta, local fish, and lavish meat dishes anchor the offerings, the smaller plates, such as the vongole fra diavolo, generate the most excitement, especially when paired with a house Negroni. Also winners: handkerchief pasta with pesto and the pitch-perfect cannoli. *(ML) 88 Broad St. (843) 974-1575, sorellecharleston.com. $$$-$$$$; D.* 🍸 ♿

SOUTHBOUND

The hottest seats at this live-fire restaurant surround the oak-fed hearth and grill in the dining room, accented with white marble tables, burnished brass fixtures, and emerald Moroccan tile. Gems on the menu include the steak tartare served with smoked egg and grilled toast with miso butter, a dry-aged New York strip, and coal-roasted potatoes. *(HR) 72 Cannon St., (843) 823-0212, southboundchs.com. $$$-$$$$; D.* 🍸 ♿ 🌳 🐾

STARS ROOFTOP & GRILL ROOM

This elevated Upper King Street spot serves up a menu that includes pan-seared Atlantic salmon, steaks, and vegetable risotto. Grab a drink on the rooftop bar with a view of seven of the city's steeples. *(MS) 495 King St., (843) 577-0100, starsrestaurant.com. $$$$; D, Sat. & Sun. BR.* 🍸 ♿ 🌳

STELLA'S

Start your Greek feast with small plates such as the keftedes (beef and lamb meatballs). Then opt for the tasting platter tour of five dishes with souvlaki and spanakopita. The grilled psari (whole fish of the day) is a reliably pleasing main, as is the shrimp ouzo bucatini. *(MS) 114-A St. Philip St., (843) 400-0026, stellascharleston.com. $$$-$$$$; D.* 🍸 ♿ 🌳 🐾

SUSHI WA IZAKAYA

This Japanese mainstay from chef-owners Kazuyuki Murakami and Chris Schoedler offers a chef's counter for a traditional omakase experience. Select from local sashimi or a variety of nigiri, including flounder and fatty tuna. *(MS) 1503 King St. Ext. (843) 735-8633, sushiwacharleston.com. $$$$; D.* ☾ Ⓟ

TABBULI

With a cozy outdoor courtyard, this is the perfect stop for a rum cocktail and some Middle Eastern fare. In addition to falafel, gyros, and baba ghanoush, the menu includes Greek and tahini-dressed salads. *(KG) 541 King St., (843) 628-5959, tabbuli.com. $-$$; L, D, Sat. & Sun. BR.* 🍸 ♿🌳 🐾

TACO BOY

With the same festive feel as its Folly Beach sister—and a matching menu of tacos, quesadillas, queso, margaritas, and more—the downtown outpost offers indoor and outdoor spaces ideal for family dinners and happy hour revelers alike. *(MS) 217 Huger St., (843) 789-3333, tacoboy.net. $-$$; L, D.* 🍸 ♿ 🌳 Ⓟ ☾ 🐾

TBONZ GILL & GRILL

Hungry folks shopping the City Market will do well to stop into TBonz. After fried pickles, a Certified Angus steak, or fried jumbo shrimp washed down with a couple of ice-cold drafts, you'll be happy you came. *(MS) 80 N. Market St., (843) 577-2511, tbonzgillandgrill.com. $$$-$$$$; L, D.* 🍸 ♿

TEMPEST

Located in a former Mariners' church, this Market Street spot aptly focuses on seafood, with offerings ranging from the bite-sized Umami Tuna Bombs starter and shellfish selections, both raw and charcoal-roasted, to entrees such as confit swordfish with béarnaise. Come brunch, indulge in the lobster benedict. *(DS) 32 N. Market St., (843) 996-4966, tempestcharleston.com. $$$$; L, D, Sat. & Sun. BR.* 🍸 Ⓥ 🐾

VERN'S

With a rustic hearth, cozy tables, and glass doors that open onto the sidewalk, this sunny Cannonborough-Elliotborough corner feels more Left Bank than Holy City. Chef Daniel Heinze's menu is ingredient-driven, like yellowfin tuna in a crudo with Calabrian chile, bitter lettuces in a salad showered with garlicky bread crumbs, and a juicy pork loin crisped to perfection with creamy saffron mustard. *(ML) 41 Bogard St., (843) 509-4104, vernschs.com. $$$$; D.* ♿

VIRGINIA'S ON KING

At this home-cooking eatery, brunch is served daily from 8 a.m. to 3 p.m. and there's salad and sandwiches for anyone who doesn't fancy pancakes for lunch. Supper starts at 3 p.m. sharp—think fried green tomatoes, she-crab soup, and homestyle meatloaf with mashed potatoes and gravy. *(MS) 412 King St., (843) 735-5800, holycityhospitality.com. $$$; B, L, D, Sat. & Sun. BR.* 🍸 ♿

THE WATCH ROOFTOP KITCHEN

Located on The Restoration hotel's rooftop, The Watch offers a splendid view of Charleston with your early breakfast. Later, indulge in boards of charcuterie and cheese or vegetables, burrata, and jam—and always the fresh catch. *(MS) 79 Wentworth St., (843) 518-5115, therestorationhotel.com. $$$-$$$$; B, L, D, Sun. BR.* 🍸 ☾ ♿ 💬 🐾

WILD COMMON

Birdcage light fixtures and "living wallpaper" projections emphasize a spirit of blithe grandeur that chef Orlando Pagán grounds with a sumptuous tasting menu at this fine dining spot. Order the four-course menu or bring a group for the chef's table. *(MS) 103 Spring St., (843) 817-7311, wildcommoncharleston.com. $$$$; D.* 🍸 ♿ 💬

XIAO BAO BISCUIT

In this cheery repurposed gas station, don't miss the deep-fried sticky rice dumplings filled with carmelized pork or the okonomiyaki—a cabbage pancake topped with bacon, pork candy, a farm egg, or all three. *(MS) 224 Rutledge Ave., xiaobaobiscuit.com. $$-$$$; L, D.* ♿ 💬 🍸 Ⓟ 🐾

XO BRASSERIE

Smooth service, innovative cocktails, and a menu full of modern takes on Cantonese and Sichuan standards make this spot a welcome addition to the NoMo neighborhood. Don't miss the savory siu mai dumplings stuffed with pork, mushrooms, chives, and roe and the miso-marinated daily catch. *(ML) 1090 Morrison Dr., (843) 969-1896, xobchs.com. $$$-$$$$; D.* ♿ 🍸 Ⓟ

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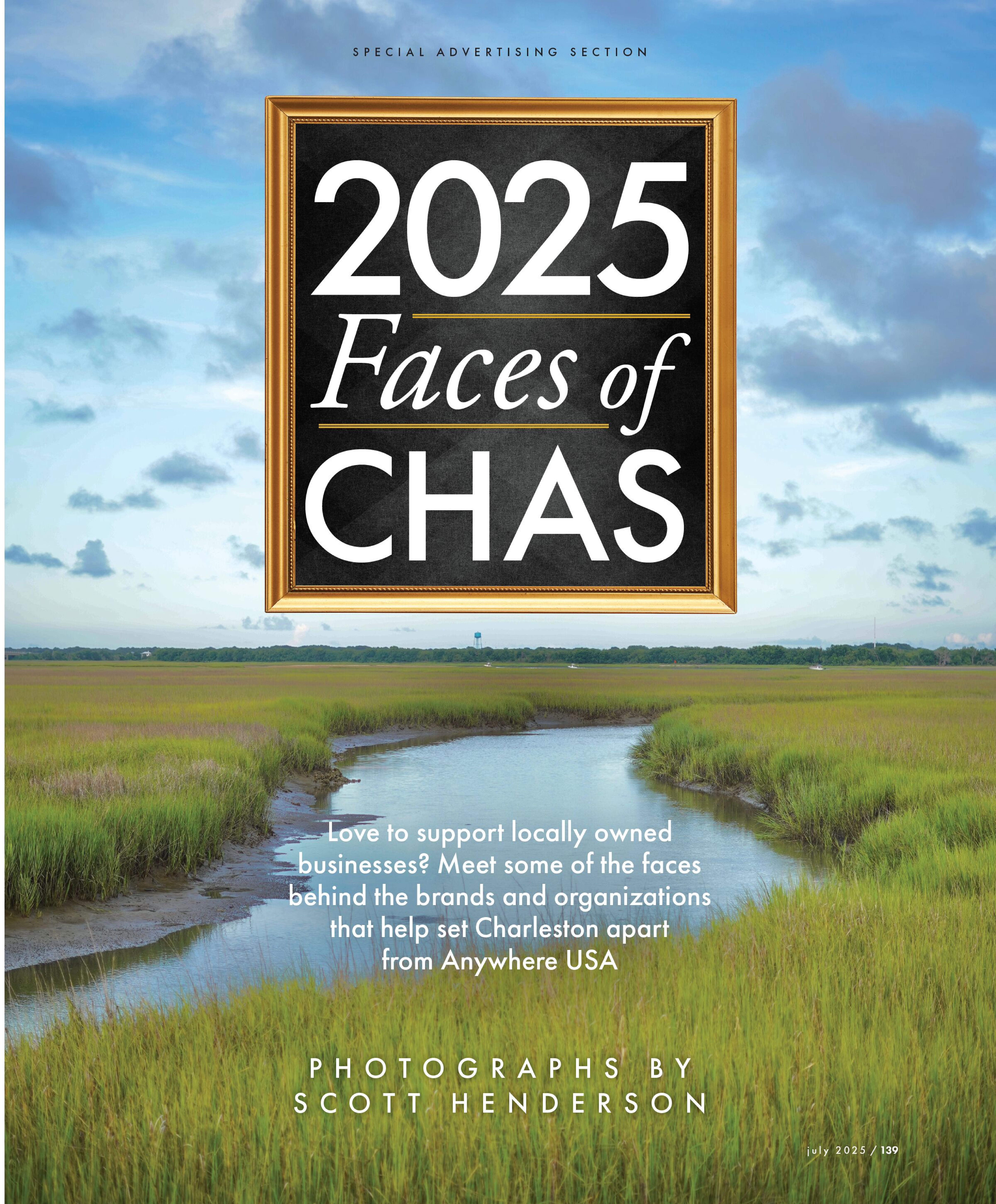

2025 *Faces of* CHAS

Love to support locally owned businesses? Meet some of the faces behind the brands and organizations that help set Charleston apart from Anywhere USA

PHOTOGRAPHS BY SCOTT HENDERSON

The Faces of **Matchstick Social**

If you're familiar with Lowcountry-area businesses, you've no doubt seen the work of Matchstick Social. Founded in 2013 by Amber Ludeman and Rachel Davis, the agency started as a boutique social media firm and has since evolved into a full-service digital marketing powerhouse, partnering with some of Charleston's most well-known brands.

Matchstick Social's core offerings include brand development, website design, organic social media, digital advertising, and SEO. Whether collaborating with a CEO, supporting an internal team, or acting as a full-service marketing team, Matchstick adapts its approach to each client's unique goals. What sets the award-winning agency apart is its ability to merge big-picture thinking with sharp, results-driven execution. Every initiative is rooted in data, creativity, and collaboration. The founders' vision—to make the internet more meaningful—is brought to life through data-driven marketing, strategic execution, measurable outcomes, and intentional branding.

While Ludeman and Davis have been key figures in shaping Matchstick Social's strategic direction, the entire team plays a vital role in every success story. This Charleston-based lineup includes strategists, designers, content creators, and analysts who deliver comprehensive marketing strategies tailored to each client's objectives. "Our clients love coming into the office and seeing firsthand all that we're working on," says Ludeman. "That energy and collaboration translate into smarter strategies and better results." And clients value the firm's fresh ideas and talent for turning vision into

Founders Rachel Davis (center) and Amber Ludeman (seated right) have cultivated a collaborative team of strategists, designers, and creatives that brings energy, clarity, and momentum to every project.

impact, resulting in industry-leading return on ad spend, substantial revenue growth, and standout brand launches.

From rebranding legacy businesses like Seabrook Island Real Estate and Charleston Tea Garden to developing full brand identities for new ventures like The Archive and Limbo, a Mount Pleasant-based bookstore and one-of-a-kind event space at the Refinery, respectively, the Matchstick portfolio spans industries, including real estate, construction, health care, logistics, hospitality, technology, and more.

Matchstick Social's commitment to community and client success hasn't gone unnoticed. The agency has won the *Charleston City Paper* Best of Charleston (2022, 2023, 2025) for PR/Marketing Firms, eight Charleston AMA Spark! Awards, and Charleston's Choice for Best Advertising and Promotions Company from *Post & Courier* last year.

Matchstick Social

1350 Ashley River Rd., Ste. 500,
West Ashley
(843) 631-6273
matchsticksocial.com

LIFESTYLE
REAL ESTATE

Award-winning agent Cynthia G. Williams works diligently behind the scenes for her clients to navigate the complicated transactions that occur when buying or selling a home.

The Face of Lifestyle Real Estate LLC

When she launched Lifestyle Real Estate from her kitchen table, Cynthia G. Williams wasn't sure what the future of her business would look like, "but I knew I would go wherever it took me." Seven years later, Lifestyle Real Estate has positioned itself as a successful, customer-focused brokerage driven by people over profits. "Buying or selling a home can be an emotional and complicated experience," says Williams, "so I created a place where clients can work with professionals who really care about their real estate goals."

Having started in corporate America and then worked for other companies in the industry, Williams knew she'd need to distinguish Lifestyle Real Estate from its competitors, so she branded a look: the royal blue dress. "That marketing strategy put us on the map," she laughs. "Then we started winning awards and the public knew our name."

Named 2021 Female Broker of the Year by Charleston Women's Leadership Summit, the polished broker now proudly claims 23 years of South Carolina real estate experience and more than a dozen industry awards and honors. Among the company's top credits are the Charleston Trident Association of Realtors "Realtor of Distinction," *Post & Courier*'s "Best Real Estate Company" title, a "Best Family Owned Small Businesses in South Carolina" nomination by SC Biz News, and Five Star Professional's "Five Star Best in Client Satisfaction Award." The luxury home and historical properties specialist also donates to Habitat for Humanity, My Sister's House, Alzheimer's Foundation, and other local charities. "I simply love Charleston," says Williams, "and I want to make it a better place to live."

311 Johnnie Dodds Blvd., Ste. 181,
Mount Pleasant
(843) 860-9998
LifestyleRealEstateSC.com

2025 Faces of CHAS

The Face of The Bridge Chiropractic

"As a former professional athlete, I want everyone to be treated as if their individual health is the highest priority," says Dr. Brantley Meier, who played baseball at Charleston Southern and then professionally and now owns The Bridge Chiropractic. Specializing in chiropractic and functional wellness, this award-winning practice integrates cutting-edge technology with proven methods to guide patients towards healing.

Having treated and consulted for numerous major league teams and Olympic athletes, "we have an unrivaled understanding of what it takes to get people back to their optimum level of 'play.'" The Bridge Chiropractic utilizes a variety of supportive therapies to target pain and dysfunction, including adjustments, lasers, blood work, neuromuscular reeducation, nutritional counseling, massage, fitness programming, and more. "Our process is set up for long-term success, increasing a patient's capacity to handle whatever is asked of them physically going forward." And The Bridge's advanced care plans are carried out by a diligent and empathetic team in a family-oriented environment.

In addition to his enthusiasm for helping his patients maximize their physical potential, Dr. Meier has a heart for Charleston Animal Society and Impact Sports, among other local nonprofits. "Given how much human performance contributed to my own development, I'm passionate about providing that same opportunity to every single person who walks through our doors," he says.

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2025
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OFFICE
Heaven Scent
Gold Creations
Fine Jewelry

Patrick Wolfe and his dedicated team carry on the legacy established by his parents in this exact spot 50 years ago.

The Face of Gold Creations

On Easter Weekend in 1975, Gold Creations founders Glenn and Vicki Wolfe drove from Augusta, Georgia, to Charleston, sleeping in their car beside the Market in order to secure a table at which to sell their fine jewelry the following morning. Five decades later, that same sense of determination remains at the heart of this family-owned jewelry store (the oldest on Market Street).

"I'm honored to carry on this legacy started by my parents," says second-generation co-owner and COO Patrick Wolfe. "Their tireless dedication laid the foundation for the wonderful business that both locals and visitors enjoy today."

A longtime staple of the Historic Charleston City Market, Gold Creations continues to blend tradition with innovation, offering timeless pieces and modern styles that reflect the spirit of the Holy City. This popular destination for souvenir pieces is known for its exclusive in-house designs, including iconic Charleston charms and Ironwork, Sweetgrass, and Palmetto collections, as well as unique estate jewelry and local favorites such as Charleston Rice Beads.

"Customers love our knowledgeable and friendly sales team and trust our exceptional customer service," adds Wolfe, whose niece has become the first of Gold Creations' third generation to join the family business. "Our 50th anniversary is not just a milestone, it's a tribute to my parents' vision, our team's dedication, and the countless customers who have become part of our story. We look forward to another 50 years of charming Charleston!"

74 S. Market St., Downtown
(843) 588-4204
goldcreationschas.com

Gold Creations
FINE JEWELRY

2025 Faces of CHAS

The Faces of O'Neill Plastic Surgery

When Dr. Patrick O'Neill founded O'Neill Plastic Surgery in 2009, he envisioned a place where patients would feel genuinely heard and understood by a skilled and approachable team providing the highest standard of care. "Each person's journey to look and feel their best is unique, so we take the time to listen and create a customized treatment plan that aligns with their individual goals," says the triple board-certified plastic surgeon. Even as O'Neill Plastic Surgery has blossomed from a small team into a full-service practice, exceptional, compassionate care remains at the core of its work.

From breast augmentations and body contouring to facial rejuvenation and skin resurfacing, O'Neill Plastic Surgery embraces the latest surgical and nonsurgical technologies, including modern imaging, minimally invasive procedures, advanced laser therapies, and next-generation injectables. "Our commitment to natural-looking, life-enhancing results truly sets us apart," says Dr. O'Neill, who has built a reputation for achieving outcomes that are refined but never overdone. (No wonder his practice has been entrusted with the title Charleston's Best Plastic Surgeon by *Charleston City Paper* for 11 consecutive years.) "We support patients through every step of the process, ensuring they feel cared for and confident from the initial consultation to the final result."

PATRICK J. O'NEILL, MD
PLASTIC SURGERY
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Drs. Patrick O'Neill and Jennifer Dixon Swartz believe that plastic and reconstructive surgery can transform not only patients' bodies but also their lives.

2025
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The Faces of
Deeper Healing

People fly across the globe to visit a medical sanctuary right here on Daniel Island—a fact that surprises even longtime Charleston residents. Deeper Healing Medical Wellness Center has quietly become one of the world's top functional and environmental medical clinics, treating patients from far and wide who are attracted to its philosophy of healing the body naturally.

Led by environmental physician Dr. Michael Bauerschmidt and a compassionate team of 18, the center offers the convenience and synergy of many powerful medical treatments under one roof. For this reason, many travelers come for weeks to participate in Deeper Healing's Stay + Heal Medical Intensive Program.

For both locals and visitors, the center's comprehensive Deep Dive medical assessments are changing the game of aging as well. At the heart of its many medical offerings is Rejuvenace, an exclusive, three-step physical cleansing program that eliminates toxins, reduces inflammation, and rejuvenates the body from the inside out. Their Brain Clinic employs an innovative approach that aims for sustainable relief from a wide range of mental conditions while helping those in chronic health recovery. As mold illness experts, they've pioneered specialized protocols addressing this regional health concern.

Deeper Healing's mission is simple: *to heal the sick and prevent others from becoming so*. To help as many as possible, their medical experts are constantly offering guidance on how to live well and toxin-free, transforming lives every day. For anyone seeking recovery or to age well, Deeper Healing is here to help.

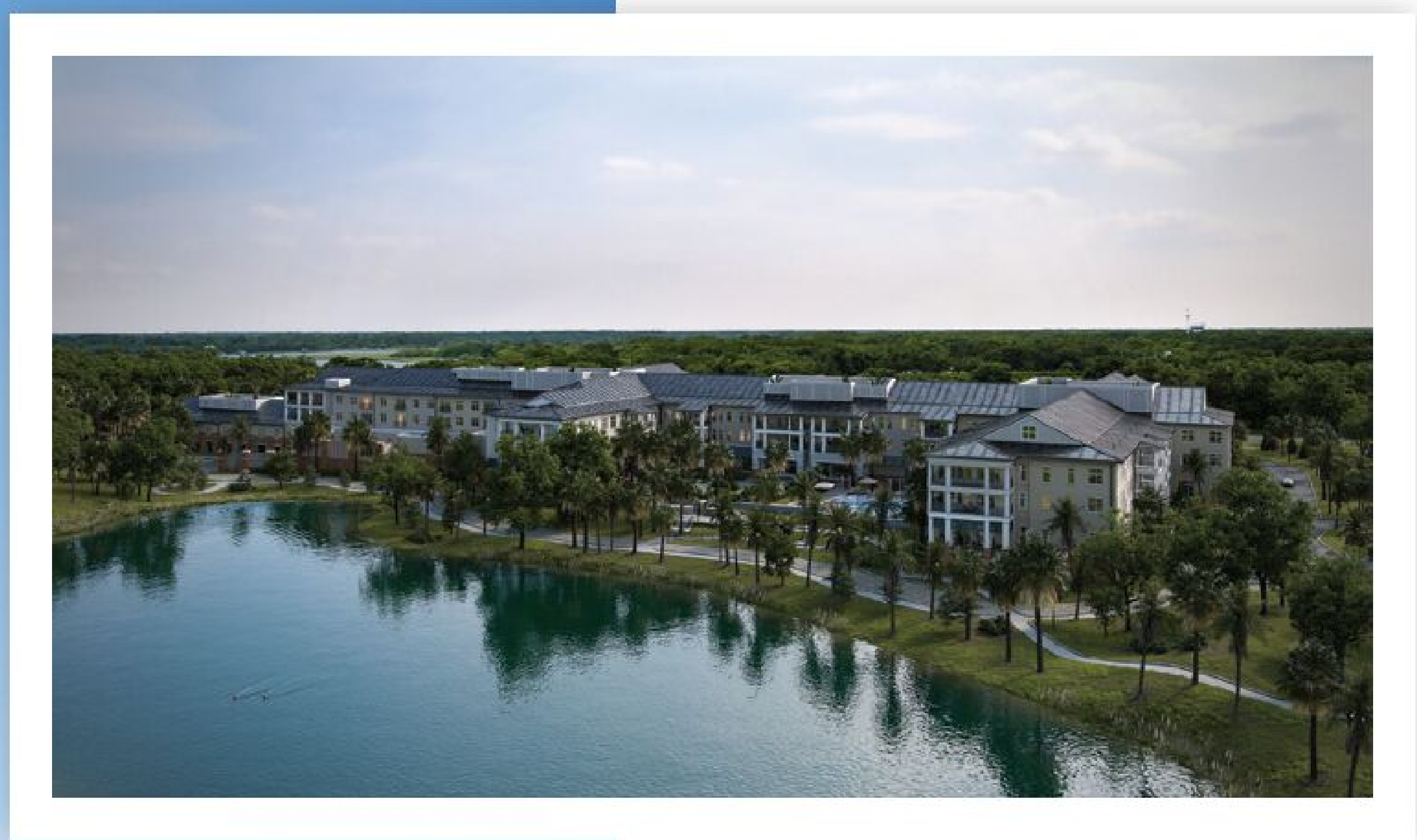
DEEPER HEALING

234 Seven Farms Drive, Ste. 110,
Daniel Island
(866) 442-HEAL
deeperhealing.com

(From left) Deeper Healing founders Danielle Howley and Dr. Michael Bauerschmidt with Julianne Ingham, NP, inside their state-of-the-art functional and environmental medical center

2025 *Faces of* CHAS

(From left) Aaron D. Roop, Senior Vice President; Sarah E. H. Tipton, President/CEO; Lynne Loring Kerrison, Executive Vice President/CFO; and Kimberly M. Borts, Executive Director of Seafields by Bishop Gadsden welcome residents this fall to their second location, Seafields by Bishop Gadsden.



The Faces of Bishop Gadsden

"Life at Bishop Gadsden comes with the opportunity for sharing vibrant and inspiring experiences and enhancing connections to the broader community," says president and CEO Sarah Tipton. Since its inception 175 years ago, this award-winning retirement community has become a recognized leader in senior living excellence. Bishop Gadsden's success remains deeply rooted in its mission, warm hospitality, and the vision of esteemed trustees and leaders. "Our principles of positive living, integrity, stewardship, and generosity create the foundation for a sense of welcome and belonging."

Supported by an exceptional team of compassionate and charitable caregivers, Bishop Gadsden annually serves more than 1,000 resident and team member families and 400 post-acute rehab patients from the greater Charleston community. Just minutes from the Holy City's world-class cultural and dining scene, the lush, 130-acre campus buzzes with friendly faces, delightful activities, distinctive culinary options, and vibrant social programming.

Now, that purposeful vision is expanding to Seabrook and Kiawah islands. With projections that 90,000 seniors could call the Lowcountry home by 2030, access to the Bishop Gadsden experience will soon be available to an additional 150-plus residents with the opening of a second location this October at Freshfields Village. Seafields by Bishop Gadsden will feature outstanding amenities, including a resort-style pool, multiple dining venues, and light-filled wellness spaces, all steps away from the MUSC Health Kiawah Partners Pavilion and more than 50 shops, restaurants, and amenities of Freshfields Village.

BISHOP GADSDEN
175 *years* 1850 2025

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2025
Faces of
CHAS

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Five generations of the Bowen family have run Bowens Island Restaurant, including (left to right) Sarah Hope Barber, Robert Barber, Mary Lesesne McIntosh, and Sarah Frances McIntosh (not pictured).

The Faces of Bowens Island Restaurant

Sarah May Chaplin Barber Bowen established her family's namesake restaurant in 1946 on an idyllic creek bank at the end of a dirt drive. And for eight decades since, this beloved dive has served all-you-can-eat oysters, fried shrimp, and glorious marsh views. From May's son Bob, the "OG oysterman," and grandson Robert Barber, "unofficial mayor of Bowens Island," to her great granddaughter Sarah Hope Barber and Hope's children, five generations have nurtured the Bowens Island Restaurant legacy.

One of the oldest continuously operated restaurants in Charleston, Bowens Island has long been celebrated for its fresh, simply prepared seafood and casually rustic atmosphere. Customers stand in line to order, sign the walls, venture to the oyster room, and soak up sunsets. That vibe earned the restaurant the 2006 James Beard "America's Classic" Award, which owner-operator Robert accepted wearing a tux and shrimp boots in tribute to area watermen. When an electrical fire destroyed the original restaurant a few months later, the family pivoted to run operations from the Dock House until a new building could be opened.

"We carry the responsibility of not changing what makes us unique while still evolving as a business," says operations manager Hope. "With a few menu additions and cooking updates, we offer the same authentic Lowcountry fare that May Bowen once prepared." The family takes pride in continuing to share these culinary traditions and in the restaurant's regular appearance on can't-miss lists and annual family beach vacations.

BOWENS
ISLAND

1870 Bowens Island Rd., James Island
(843) 795-2757
bowensisland.com

2025
Faces of
CHAS

The Face of Christopher Roy & Co.

After 27 years in California, Christopher Roy, who was born and raised in the South, is excited to bring his interior design company to Charleston.

Partnering with today's best artisans, craftspeople, and workrooms, Christopher Roy and his team fashion interiors that are livable, sophisticated, and timeless. Beyond classically stylish design, his portfolio reflects an appreciation for the role architecture plays in bringing scale, proportion, and harmony to living spaces. Through his work with world-class architects and builders, Christopher has learned the value of a strong collaborative team in bringing a client's vision to life. "We're passionate about nurturing relationships with a constellation of architects, contractors, tradespeople, vendors, and dealers," says the attentive designer, who aims to make the collaboration process not only extremely personal but also fun and inspiring.

Christopher has been in the high-end residential design business since the early '90s, beginning his career in San Francisco with a number of influential companies, including celebrated firm Tucker & Marks. In 2018, he formed Christopher Roy & Co. with the goal of providing intimate and tailored service to meet clients' top expectations for quality, comfort, and value. Three years later, the nationally recognized designer and his husband relocated to Summerville from Sausalito, California (where he still maintains an office).

A 2022 winner of the prestigious Julia Morgan Award from the Institute of Classical Architecture & Art (of which he is a member), Christopher supports the Preservation Society of Charleston, Drayton Hall, Design Leadership Network, and other organizations that champion preservation, architectural history, antiques, and classicism.

119 Hampton Dr., Summerville
(854) 260-2040
christopherroyandco.com

CHRISTOPHER ROY & Co
INTERIOR DESIGN

2025 Faces of CHAS

The Faces of
Four Corners Building Supply

At Four Corners Building Supply, founders Bowen Chapman and JP Byrne are redefining what it means to be a trusted partner in the construction industry. Guided by the mission to be the next generation in building supplies, they've built a company rooted in reliability, innovation, and unmatched customer service. Bowen and JP have built a culture committed to enriching the lives of employees and customers where everyone is respected, trusted, valued, and appreciated.

Bowen grew up in the building supply industry, gaining hands-on experience from an early age, while JP brought deep expertise in custom millwork. Together, they launched Four Corners in 2019 with a seven-person team. Today, the company has grown to more than 100 employees—a testament to its rapid rise and strong reputation for delivering top-quality materials, expert guidance, and real-time solutions. "Our clients know we'll answer the phone, solve problems quickly, and get it done right the first time," says Bowen.

With full-service lumber yards in North Charleston and Hardeeville, plus a newly opened design showroom that offers hands-on access to premium products, Four Corners is more than a supplier—it's a strategic partner for builders, architects, and designers across the Lowcountry. From fast-paced renovations to architecturally ambitious custom homes, the team thrives on helping projects move from concept to completion.

Four Corners is also deeply invested in building community. The company supports local nonprofit organizations such as Operation Home and Sea Island Habitat for Humanity, reflecting its values of service and stewardship.

(843) 970-3812 · buildfcbs.com

4349 Corporate Rd.,
North Charleston

2531 John Smith Rd.,
Hardeeville

Design Showroom
3870 Leeds Ave., #101,
North Charleston

Bowen Chapman (left) and JP Byrne promote a customer-forward approach to modern building supply.

Four Corners
building supply

2025
Faces of
CHAS

Charlestonian Paige Canaday Crone enjoys sharing her native city with future residents of this luxury life plan community.

PHOTOGRAPH BY SUSAN LLOYD

The Face of The Peninsula of Charleston

Set to open in 2027, luxury retirement community The Peninsula of Charleston invites residents to enjoy a vibrant downtown lifestyle while benefiting from a full continuum of health care under one roof. “We’re a hybrid: part real estate, part health care, and part club,” says director of sales and marketing Paige Canaday Crone, herself a Charleston native. “The Peninsula of Charleston will live much like a luxury hotel with high-end amenities and full-service concierge services.” Once complete, the community will boast more than 40,000 square feet of amenities, including multiple dining venues, a wellness center, an indoor pool, a spa, a golf simulator, and numerous gathering spaces.

The property’s unique ownership model allows members to purchase their residences, build equity in their condos as they would in any other home, sell or bequeath their properties, and even borrow against their equity. This appealing financial investment opportunity has been so well received that The Peninsula of Charleston has already sold over 75 percent of its residences.

Many of the Peninsula’s future residents have even begun meeting at events hosted in the 4,000-square-foot sales gallery. The dynamic group is excited to be a part of this community and doesn’t want to wait until 2027 to start making connections. “It’s a privilege to work with so many wonderful people to plan their futures,” says Crone. “Having grown up on lower King Street, I feel like I’ve come full circle.”

573 King St., Downtown
(843) 638-6370
ThePeninsulaofCharleston.com

THE PENINSULA
P
OF CHARLESTON

2025 Faces of CHAS

Seasoned tax professional David Zaiken regularly authors tax strategy insights and is an adjunct professor at the College of Charleston.

The Face of WebsterRogers

As a senior member of the WebsterRogers strategic tax team, David Zaiken adeptly guides clients through the evolving landscape of global tax planning amid US/global tax reform. Through membership on the US Council of International Business, tenures at Grant Thornton and Arthur Andersen, and extensive industry experience, this seasoned advisor understands the intricacies of the global tax landscape and tax integration. “We help companies navigate complex regulations, avoid double taxation, and stay compliant with rapidly evolving tax laws,” says Zaiken, whose strengths lie in entertainment, manufacturing, technology, life sciences, media, and more.

Zaiken has unique expertise in strategically integrating tariffs, tax legislation, domestic/global planning, and process thinking of supply and value chains for taxes. He’s been on numerous CEO/CFO roundtables across the Southeast and led discussions on the impact of the current administration’s policies on financial and tax planning.

Zaiken’s 40-plus years of experience mesh seamlessly with the WebsterRogers vision. The founding partners wanted to go beyond traditional accounting and tax advice to deliver the technical expertise of a global organization with the focused attention of a local company. In the years since, the firm has adapted to service the unique financial needs of niche industries.

With seven locations throughout the state, this expansive team nurtures client relationships with trust, integrity, and excellence. That commitment to superior customer service has earned the firm the *ClearlyRated* Best of Accounting Award for Customer Satisfaction the past two years running. As it moves into its fifth decade, WebsterRogers is “elevating potential for a better tomorrow.”

WR WebsterRogers LLP
Certified Public Accountants ◆ Consultants

40 Calhoun St., Ste. 460, Downtown
(843) 577-5843
websterrogers.com

The Faces of
Advanced Window Fashions

As Charleston's original Hunter Douglas Gallery, Advanced Window Fashions has offered Lowcountry residents design expertise and superior service for more than two decades. And the dealer is excited to share the grand reopening of its newly renovated showroom. "As experts in window treatments for over 22 years, we have designed this space to inspire, educate, and showcase the endless possibilities for elevating your home or business," says creative media specialist Angela Iobst.

The refreshed showroom features an extensive selection of custom blinds, shades, shutters, and drapery, along with the latest in motorization technology. Whether clients are looking for energy-efficient solutions, privacy and light control, or just a touch of sophistication, the Advanced Window Fashions showroom provides an interactive experience in which to discover a broad range of materials, colors, and design possibilities. With a passion for beautiful, functional design, the company's full-service team is available to assist throughout the process, sharing extensive industry knowledge, helping find solutions perfectly tailored to each client's needs, and offering professional installation on both commercial and residential projects.

"We invite you to visit us and discover how custom window treatments can transform your interiors," says Iobst. "Our updated showroom can be your first step toward creating the space you always envisioned!"

ADVANCED
WINDOW
FASHIONS

502 Wando Park Blvd., Ste. 105,
Mount Pleasant
(843) 881-8858
advancedwindowfashions.com

2025
Faces of
CHAS

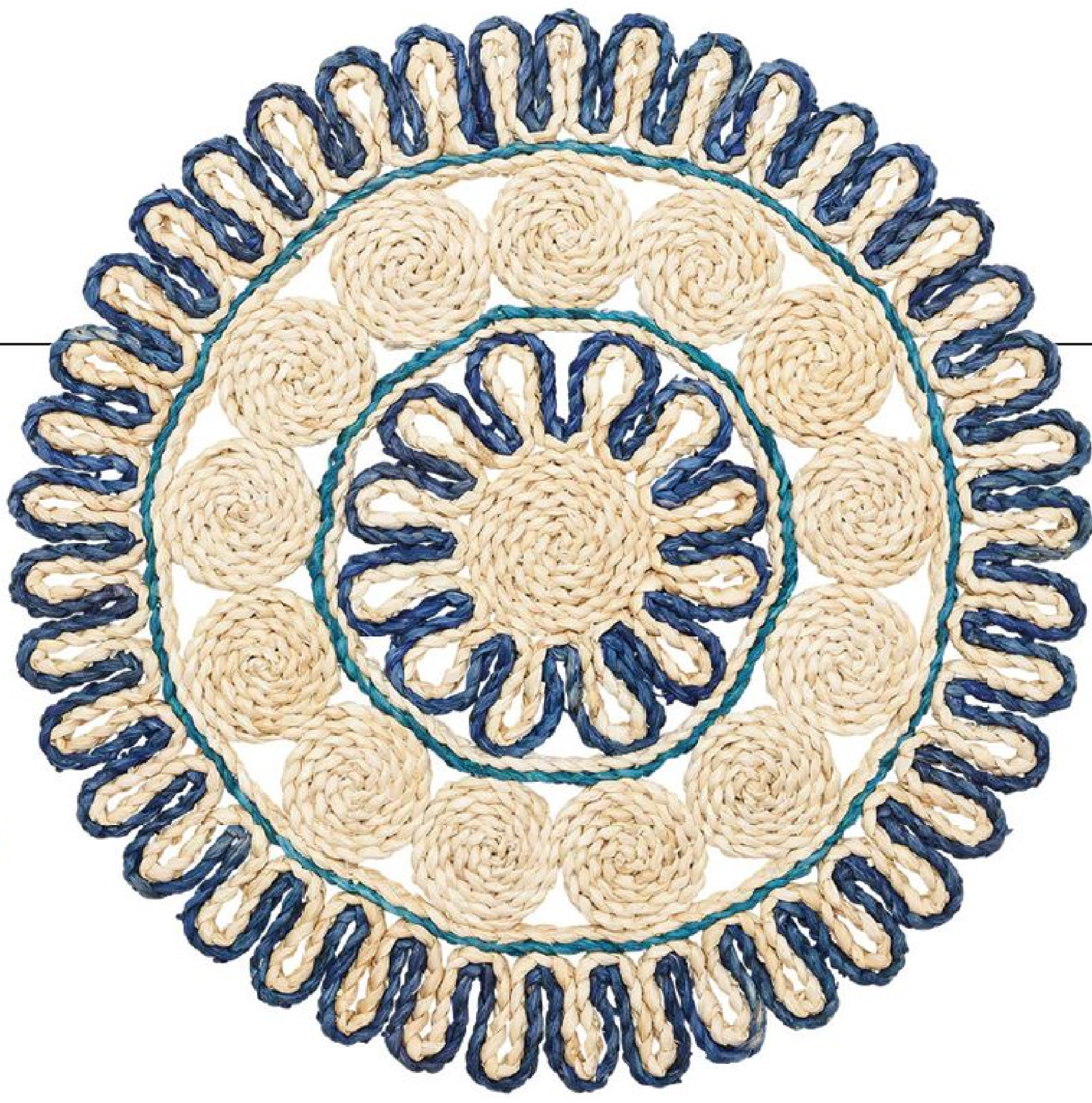
In the showroom, clients get support throughout the window fashion process from an expert team, including office manager Jill Freese (left) and design consultant Nancy McCrae.

l**it**ve

Cool finds for the steamy season

From designer David Yurman, this sterling silver **toggle chain necklace** (**$2,750**) is accented with 18K-yellow-gold and diamonds.

» Reeds at Mount Pleasant Towne Centre
1239 Belk Dr., Mount Pleasant; (843) 416-3174; reeds.com



Handwoven by artisan Kim Seybert, this hand-dyed **corn husk place mat** (**$25**) brings natural texture and a calming touch to any table.

» Gwynn's of Mount Pleasant
916 Houston Northcutt Blvd., Mount Pleasant; (843) 884-9518; gwynns.com

For cloud-like comfort, lounge in this laid-back **"Acadia" chair** (**$1,075.50**), shown in "Artic Cloud."

» Steven Shell Living
640 Coleman Blvd., Mount Pleasant; (843) 216-3900; stevenshellliving.com

Suitable for all skin types, **Fusion Water Magic SPF 40** (**$38**) delivers up to 12 hours of hydration and broad-spectrum protection.

» O'Neill Plastic Surgery
245 Seven Farms Dr., #210 Daniel Island; (843) 881-2130; oneillplasticsurgery.com

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Drug Facts

With dramatic gold-leaf accents and brass-finished hardware, the **"Sorrell" five-drawer chest** (**$2,429**) combines function with artistic beauty.

» J&K Home Furnishings
600 Long Point Rd., Mount Pleasant; (843) 800-4015; jkhomefurnishings.com

Shown in "flax" and "cream/terracotta," these scalloped linen **"Kelly" pillow shams** (**$138 each**) are available in additional colors and can be paired with matching duvets and sheet sets.

» GDC Home
1290 Sam Rittenberg Blvd.,
(843) 571-5742,
gdchome.com

Embrace every color of the rainbow wearing this 14K-yellow-gold **sapphire ring** (**$2, 100**).

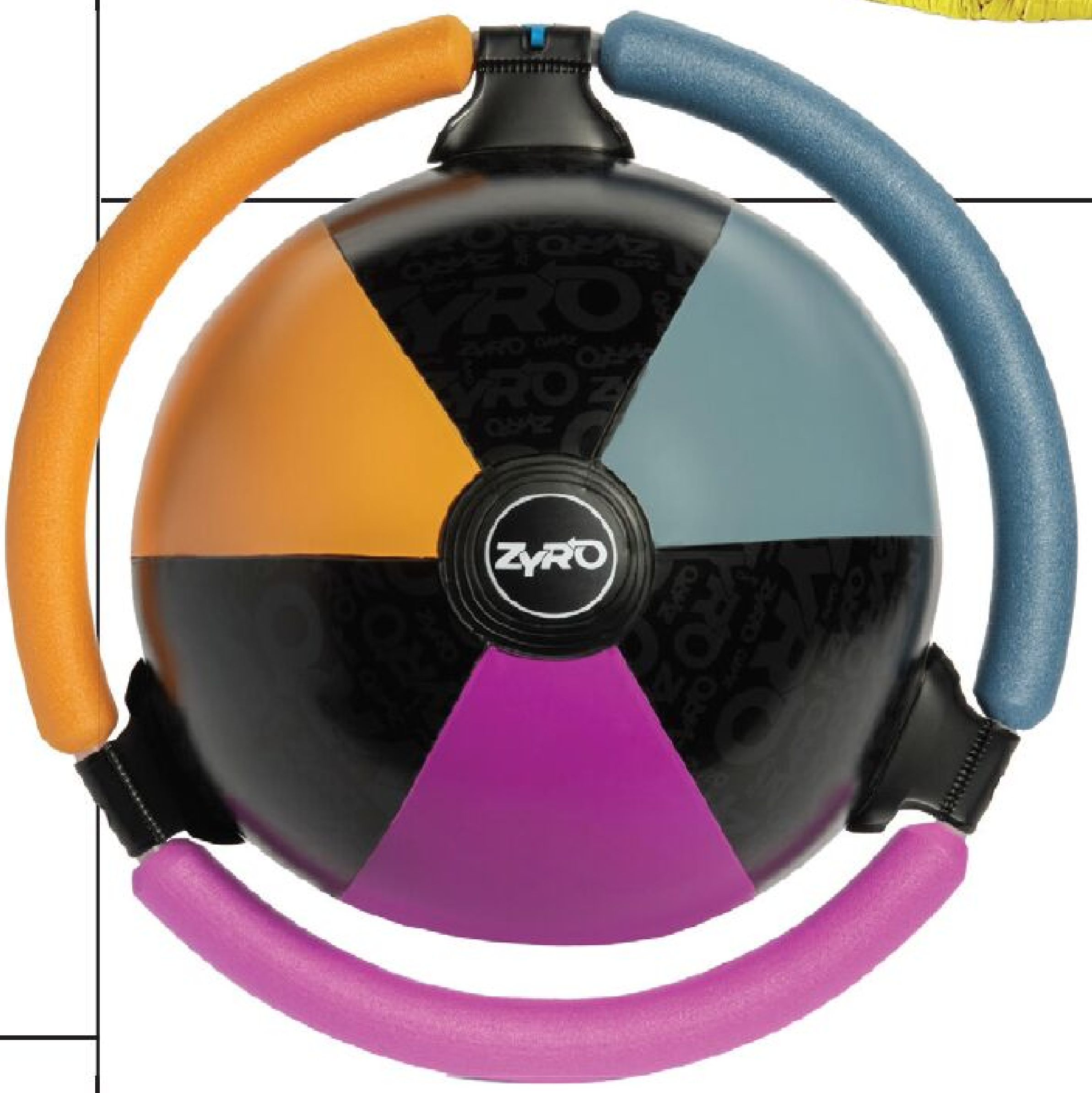
» Diamonds Direct
1911 Hwy. 17 N., Mount Pleasant; (843) 606-2558; diamondsdirect.com

Dinner can go from the oven to the table in one step using this lovely **casserole dish** (**$126**) decorated with rings of blue pansies.

» Tableau
180 King St., (843) 534-7431, tableauonking.com

Bring a bit of cheerful color to your everyday look with this cute **"Margarita" handbag** (**$285**).

» Kiawah River Finery
finery.kiawahriver.com



Perfect for oceanside adventures, the **Zyro** (**$35**) features a buoyant beach ball center with three padded handles for frisbee-like gameplay.

» Under the Almond Trees
190 King St., (843) 937-6144,
underthealmondtrees.com

Made by furniture company de Sede, this luxurious **leather couch set** (**$12, 000**) includes an ottoman (pictured) and additional matching chair.

» DIGS Charleston
1080 East Montague Ave.,
(843) 718-1039, digscharleston.com

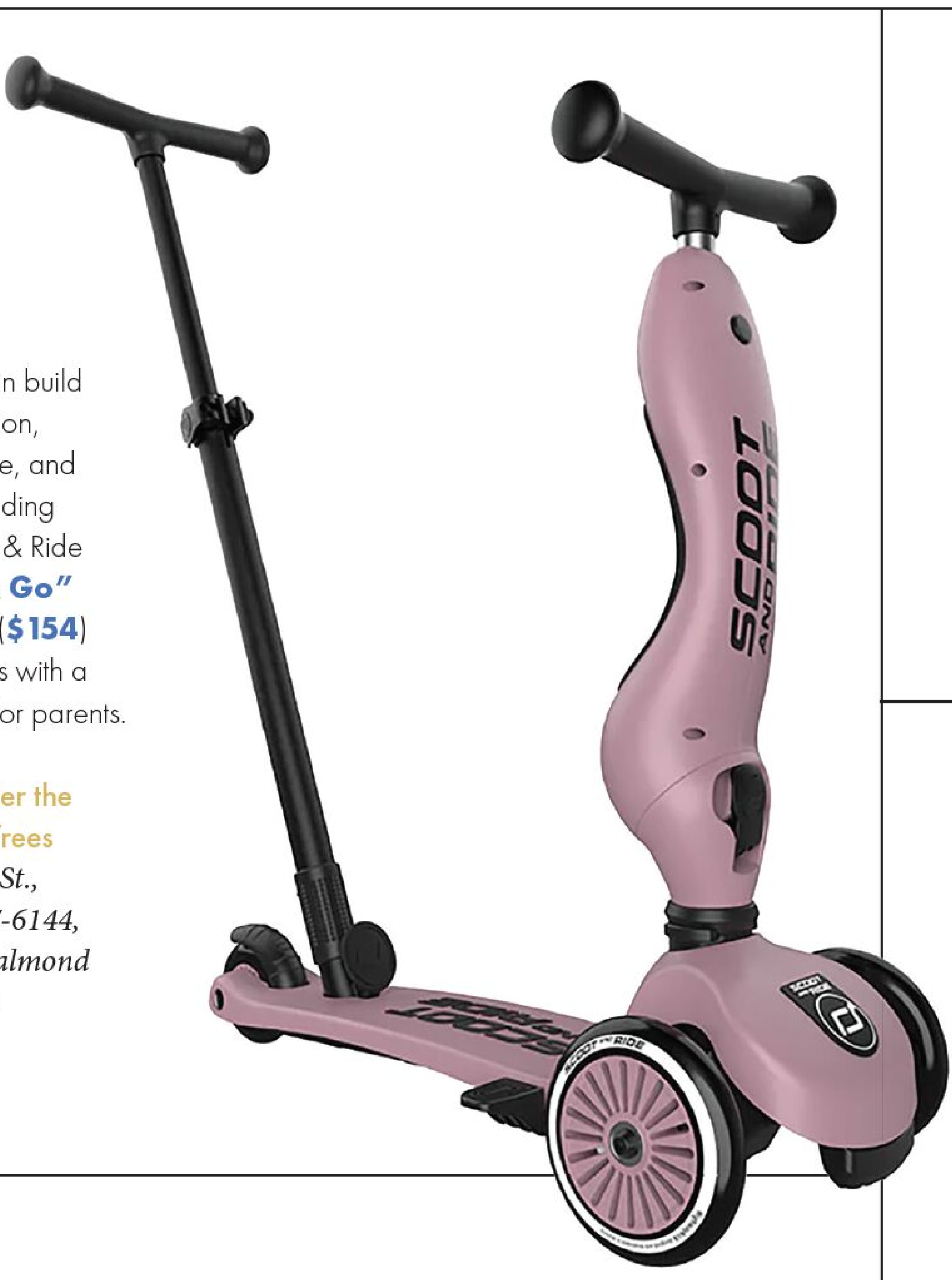
PHOTOGRAPHS (11) COURTESY OF THE RETAILERS

love it

Cool finds for the steamy season

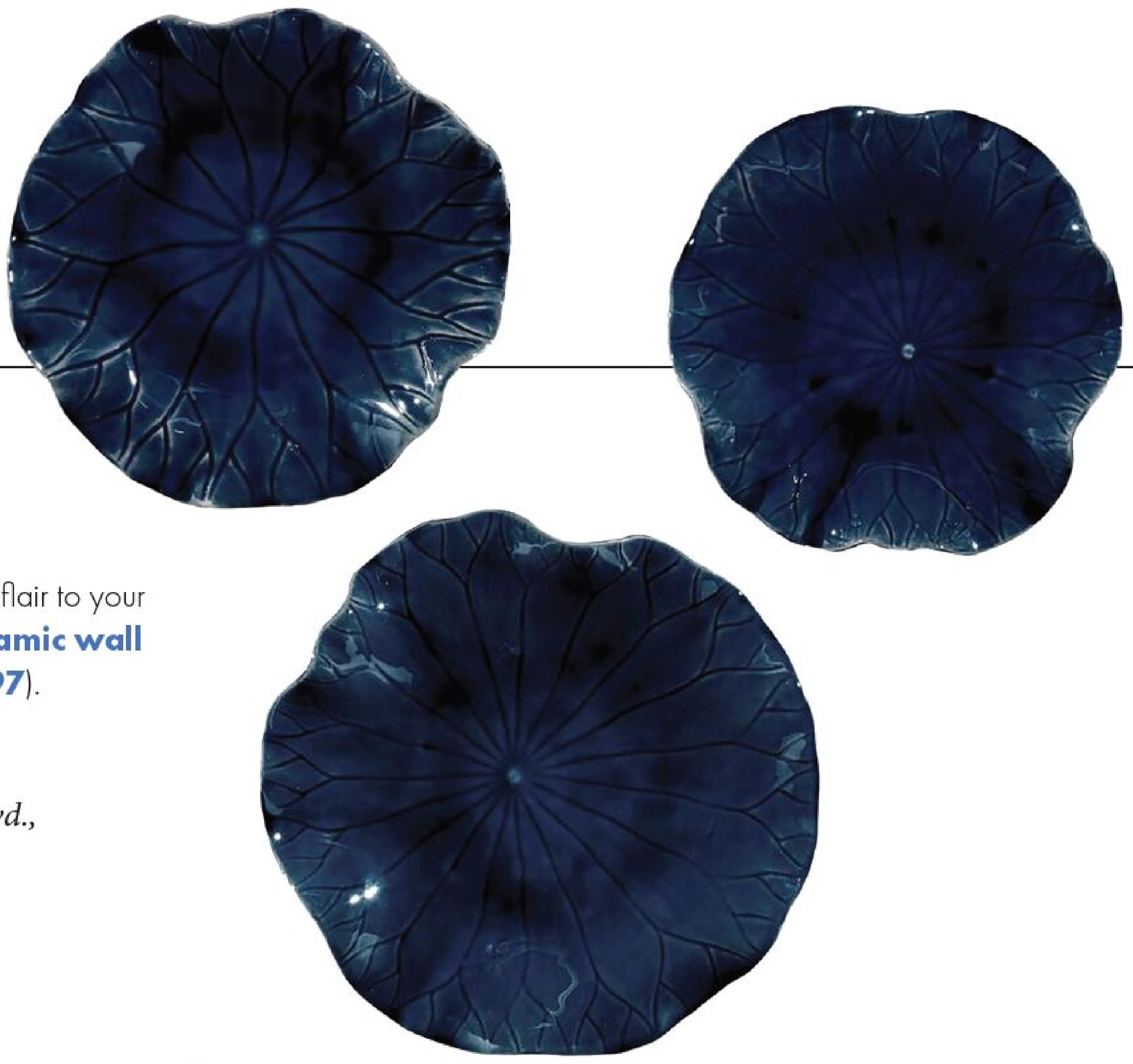
Kiddos can build coordination, confidence, and balance riding this Scoot & Ride **"Push & Go" scooter** (**$154**) that comes with a push bar for parents.

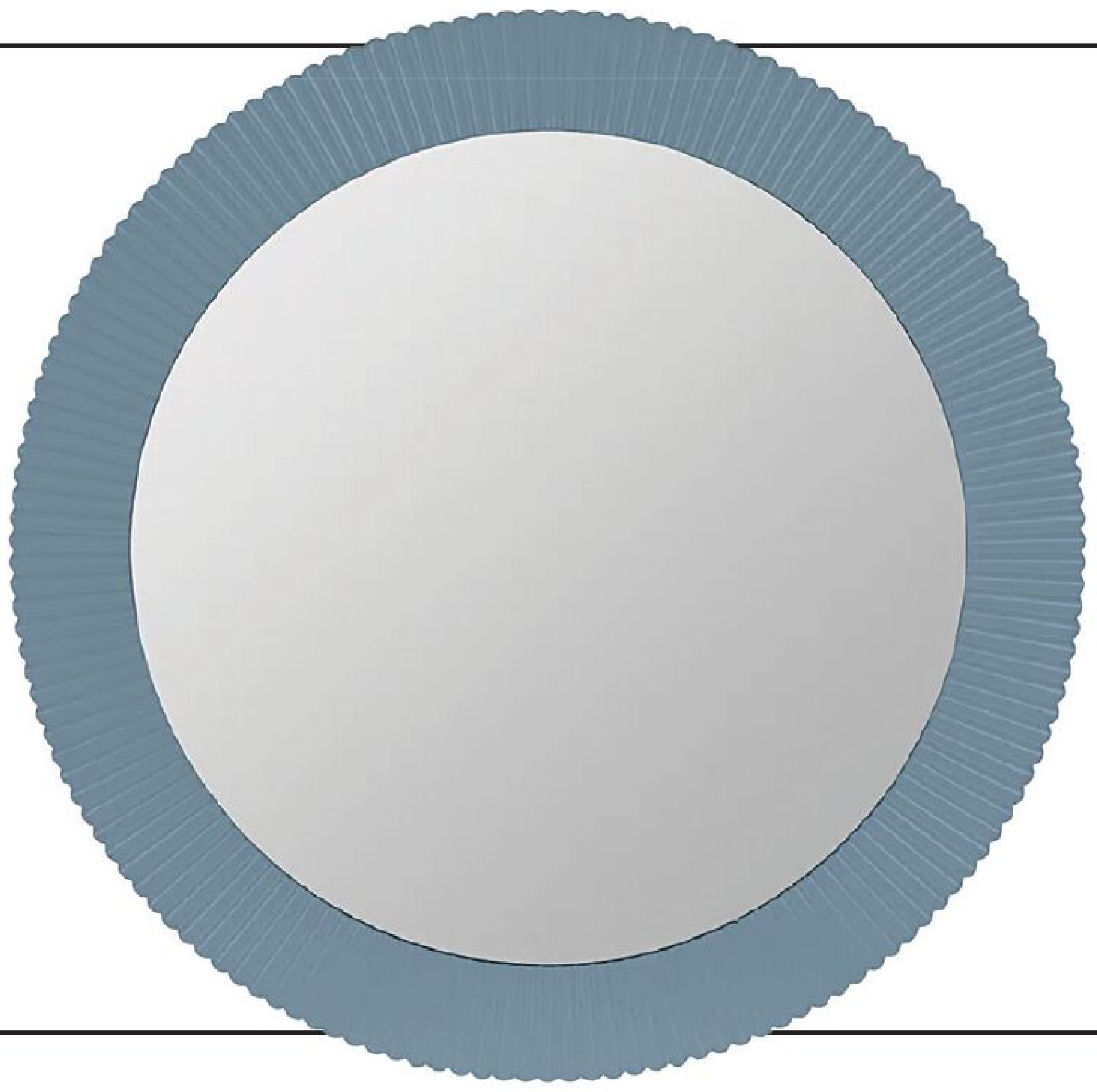
» Under the Almond Trees
190 King St., (843) 937-6144, underthealmondtrees.com



Lend a dash of floral flair to your walls with a few **ceramic wall flowers** (**$86-$397**).

» CHD Interiors
280 W. Coleman Blvd., Mount Pleasant; (843) 357-1700; chdinteriors.com





Add a pop of color and depth with this blue **accent mirror** (**$525**) measuring 36" across.

» Kate Miles Design
125 Pitt St., Mount Pleasant; (843) 388-5431; katemilesdesign.com

Give your interior a golden touch with this Chelsea House **"Pacific Coast" table** (**$600**).

» Rhodes Home & Gift
84 Folly Road Blvd., (843) 789-3180, rhodesboutique.com

Handwoven in Afghanistan, this luxurious **Ghanzni wool rug** (**$4,990 for 10' x 14'**) is available in multiple sizes.

» Fine Rugs of Charleston
1525 Meeting Street Rd., (843) 577-3386, finerugsofcharleston.com

Designed to enhance light reds, this hand-blown **"Amalia" wine glass** (**$86**) from Juliska features a signature swirl and berry motif for an elegant pour.

» **Gwynn's of Mount Pleasant**
916 Houston Northcutt Blvd., Mount Pleasant; (843) 884-9518; gwynns.com

Produced by luxury watch brand Omega, the **Seamaster "Aqua Terra" watch** (**$7,000**) has a stainless-steel case and white gold accents.

» **MP Demetre**
253 King St., (843) 722-2073, demetrejewelers.com

Available in multiple sizes and styles, this handmade **oyster wreath** (**$195**) is crafted by Kate Coit using locally harvested shells.

» **Preservation Society of Charleston**
147 King St., (843) 723-2775, thepscshop.com

Part of Croghan's estate and antique collection, this replica **Victorian-style ruby ring** (**$12,200**) is studded with 12 Old European-cut diamonds.

» **Croghan's Jewel Box**
155 King St., (843) 723-3594, croghansjewelbox.com

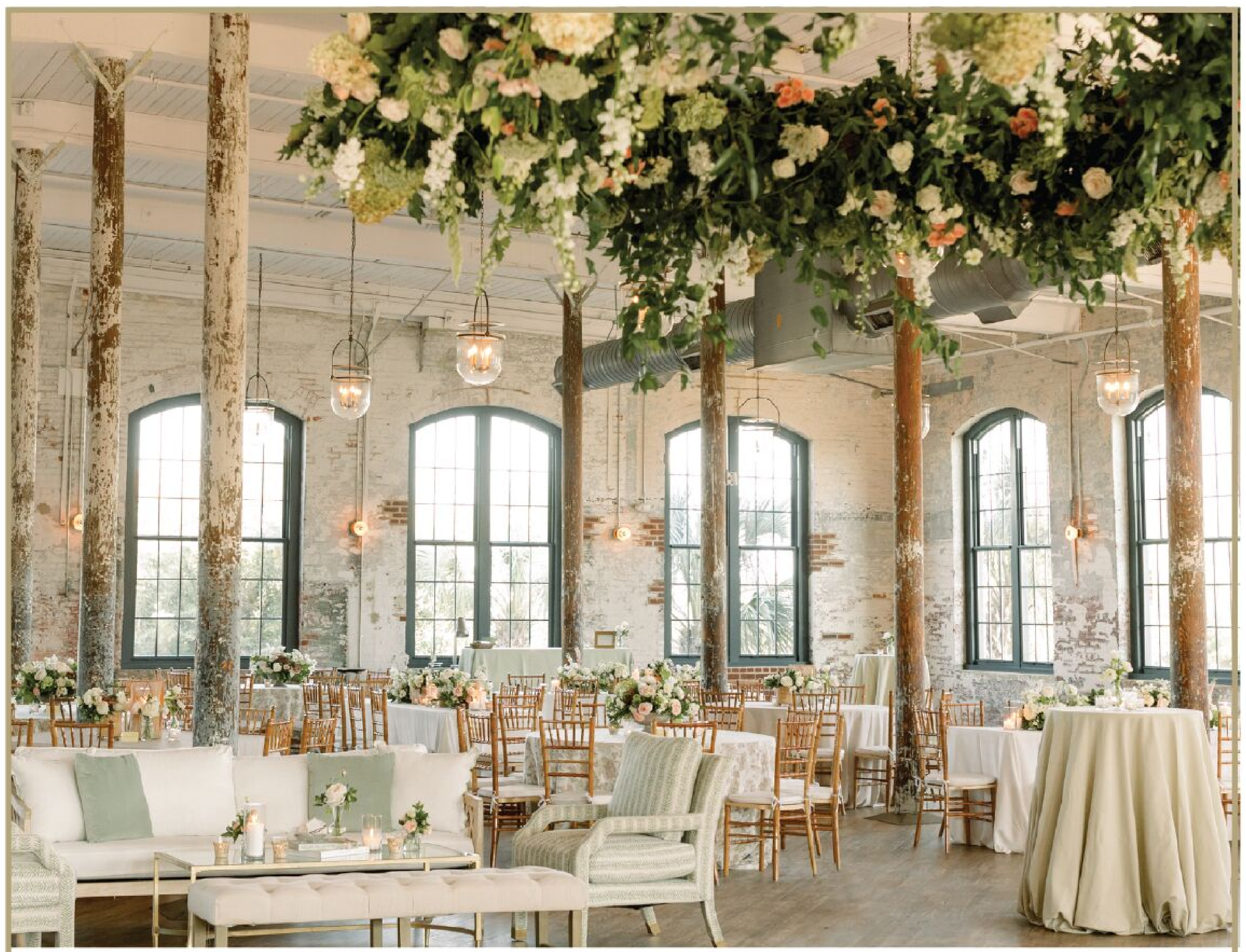
The **"Neiman" table lamp** (**$599**) is designed for elegant living, featuring a cylindrical brass base textured with a delicate herringbone pattern.

» **Ro Sham Beaux**
ro-sham-beaux.com

Made by Johnnie O, this **"Sweet Carolinas" polo** (**$98**) will keep you cool as temperatures rise.

» **M. Dumas & Sons**
294 King St., (843) 723-8603, mdumasandsons.com

PHOTOGRAPHS (11) COURTESY OF THE RETAILERS



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(weddings)

Lowcountry couples tie the knot

Caroline Hull & Mason Walter

(September 21, 2024)

After **a chance encounter** on a cruise ship during high school, Lowcountry native Caroline, now a wedding and special event planner, and Mason, a pilot, dated long distance for the remainder of high school and college. Eight years after their first meeting, Mason, who had moved to Charleston post-graduation, asked Caroline to marry him during **a sunset stroll on Sullivan's Island** before whisking her away to a surprise engagement party at The Boathouse at Breach Inlet. The West Ashley residents were wed at Old Wide Awake Plantation against a backdrop of centuries-old oak trees, celebrating their nuptials with a **garden party-style reception**.

PHOTOGRAPH BY HALEY FOSTER

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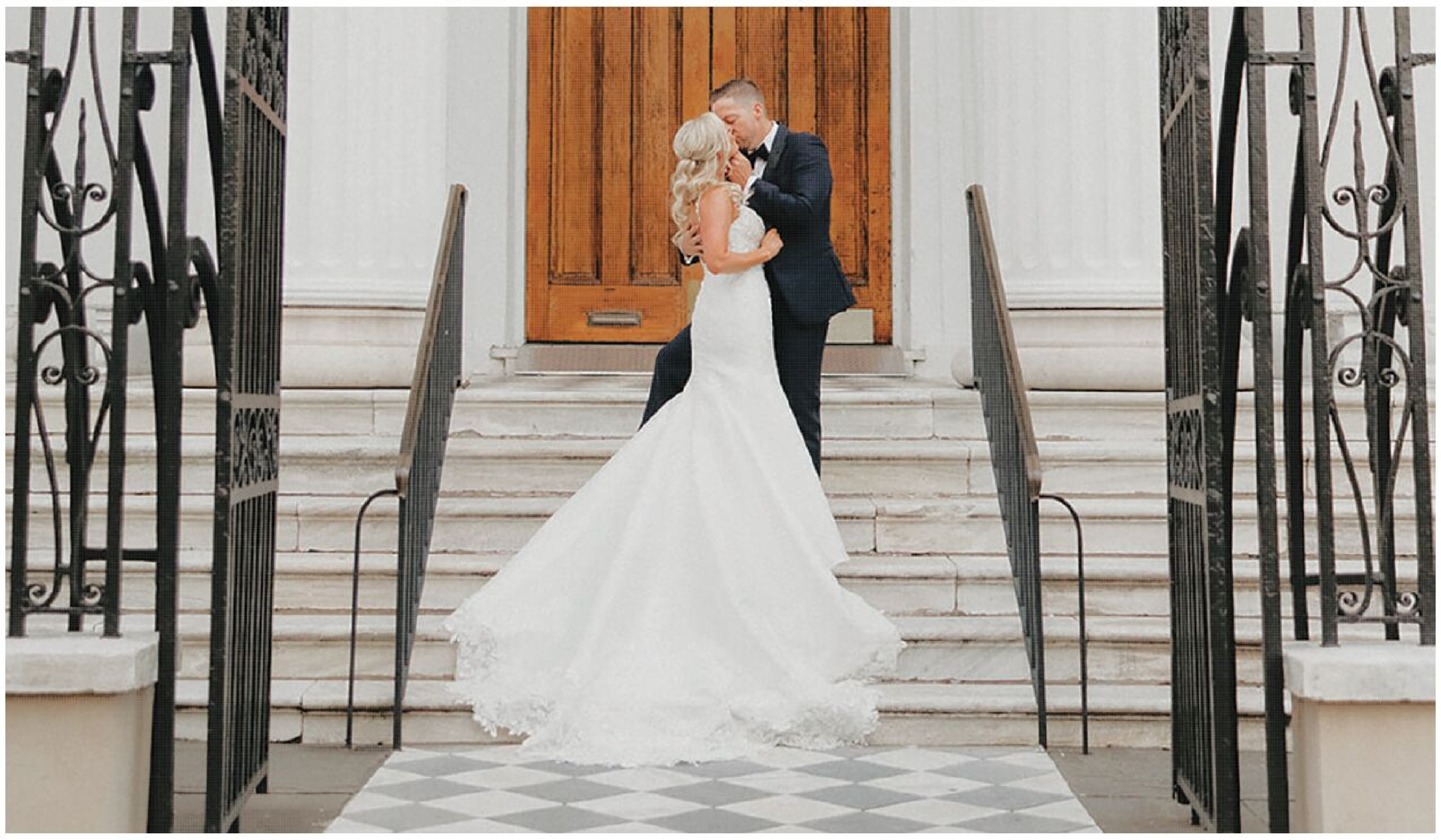

Ashley Phillips & Ben Petchel

(OCTOBER 12, 2024)

Following a fateful night of **bowling and salsa dancing**, Charleston transplant Ben, a marketing director, told his friends he'd met his future wife, nurse practitioner Ashley. The couple spent many months traveling together and celebrating the holidays with their families. During a 2023 trip to Cincinnati, Ashley's hometown, Ben proposed on a rooftop, complete with rose petals and romantic music. **The Mills House** hosted their ceremony, with **"flower dog" Barkley** making a special appearance, followed by a rollicking reception next door at Hibernian Hall.

Erin O'Connor & Jake Merhige

(NOVEMBER 23, 2024)

Set up by mutual friends, Erin and Jake met in 2016 at James Madison University, and their friendship **blossomed into romance**. After college, the couple settled in northern Virginia, taking a trip to New York City in 2023, where Jake popped the question. The duo, who moved to the Holy City last summer, eloped on a sun-soaked afternoon, exchanging vows in the gazebo beneath the sweeping branches of **White Point Garden's oak trees**. This month, Erin and Jake will head abroad to host their reception in the romantic **coastal town of Positano, Italy**.

Katie Warner & Dave Jonjevic

(SEPTEMBER 29, 2024)

After Lowcountry residents Katie and Dave connected via the Hinge app, they shared a first official date at **Low Tide Brewing** on John's Island. Having met shortly before COVID, the pair spent much of their early courtship outdoors, enjoying walks on the beach and fishing on Folly. During a **trip to Ireland** for Katie's birthday, Dave dropped to one knee outside of historic Kilkenny Castle. Back in the States, the two said **"I do"** on a beautiful Sunday afternoon at South Carolina Society Hall, celebrating with a buffet of Southern fare, heartfelt toasts, and dancing.

Web EXTRAS **Hearing wedding bells? *Charleston*** would love to know. If you currently live or grew up in the Charleston area, were married within the last eight months, and would like to see your announcement run, please visit **charlestonmag.com** to submit your wedding information and photographs. Due to space constraints, inclusion is not guaranteed.

PHOTOGRAPHS BY (CLOCKWISE FROM TOP) RACHEL ROWLAND, THE KOESLINGS PHOTOGRAPHY, & VALERIE DETTER

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The Charleston Garden Guide
REVEL IN THE SEASON AT SIX OF THE LOWCOUNTRY'S BEST PUBLIC GREEN SPACES

15 Minutes With: Jason Stanhope
AT LOWLAND, FIND ELEVATED TAVERN STAPLES AND UNPRETENTIOUS SERVICE AT THE HISTORIC LEQUEUX-WILLIAMS HOME

All in the Details
TOUR A STUNNING CHARLESTON SINGLE RENOVATED TO REFLECT THE OWNERS' PENCHANT FOR THROWING PARTIES

CARNIVAL GAMES
Courtesy of
THE VAN WYCK & MORRISON FAMILY

Kiddos tried their luck at at bottle toss.

A stilt walker welcomed families to Charleston Park Conservancy's annual fundraiser.

The spring celebration brought in a record number of attendees of all ages.

Young guests flocked to feed a cute capybara in the petting zoo.

(fête set)

PICNIC FOR THE PARKS

April 27, 2025

The Party: The Charleston Parks Conservancy hosted a record number of attendees during its much-anticipated annual fundraiser at the Rose Pavilion in Hampton Park, where guests gathered to enjoy libations and sample bites curated by top local establishments, including Edmund's Oast, Harvest Market, Life Raft Treats, and Lillian's Petite Market & Eatery. Live music from Green Levels set a festive tone as families explored a variety of activity stations, including mining for gems, crafting flower crowns, a petting zoo, carnival games, face painting, and a sack race. More than $55,000 was raised for the preservation and upkeep of more than two dozen local parks, gardens, and trails across the Lowcountry, as well as free community programming and events.

Highlight: The photo booth experience hosted by Beemok Hospitality Collection

Overheard: "The animals are so cute, and I love them. They are best part!" —Rohe Netter, age eight

Beneficiary: Charleston Parks Conservancy

PHOTOGRAPHS (8) BY MARIT ELIZABETH PHOTOGRAPHY

House-made ham biscuits from Lillian's Petite Market & Eatery

United
STAGE

Green Levels set the tone with joyful bluegrass tunes.

MOBILE SHAVE ICE
Glacé

Glacé served up gourmet shaved ice.

GO FISH
LOWCOUNTRY KIDS

The celebration included treats and games, such as this "go fish" booth.

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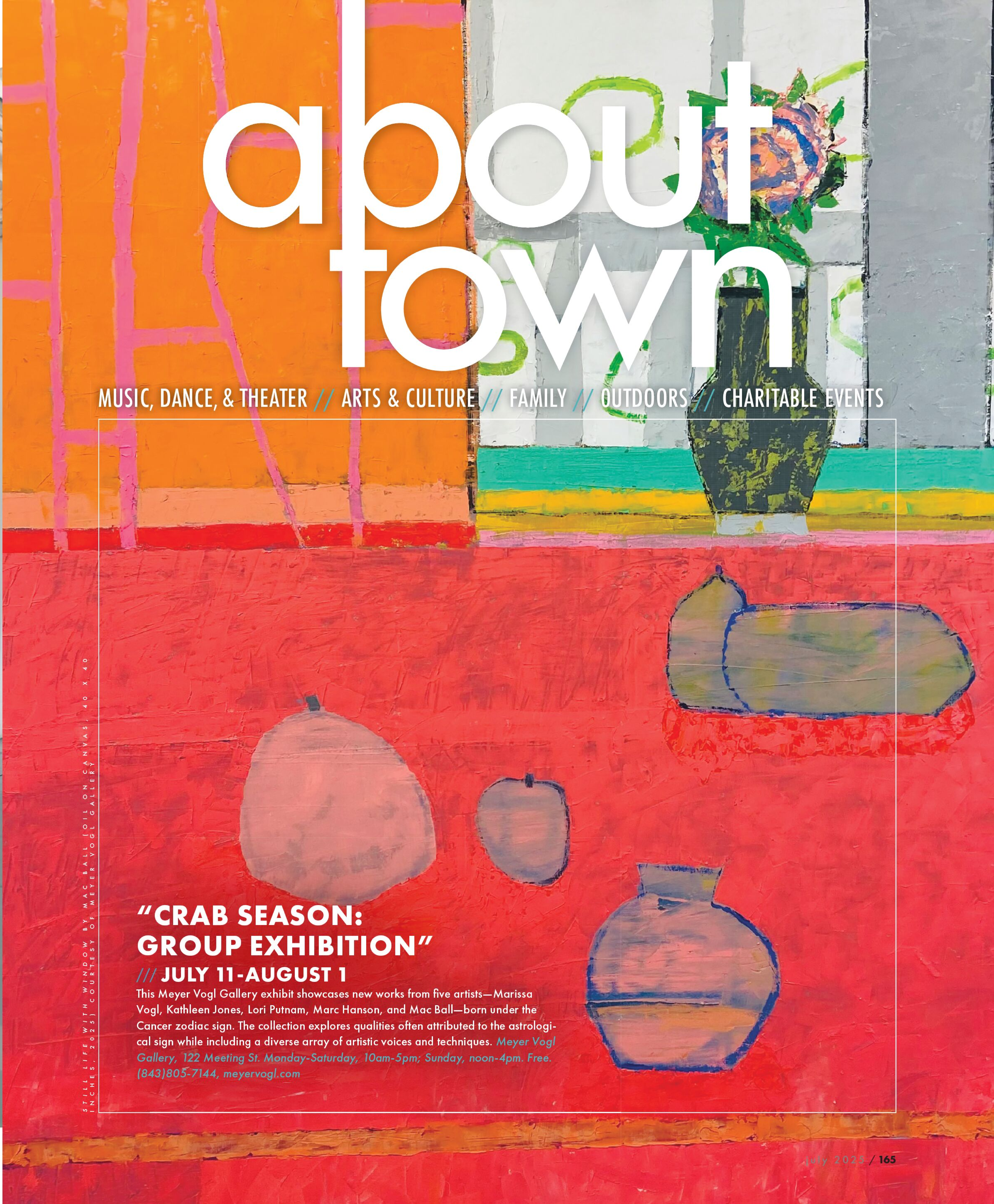
about town

MUSIC, DANCE, & THEATER // ARTS & CULTURE // FAMILY // OUTDOORS // CHARITABLE EVENTS



Still Life with Window by Mac Ball (oil on canvas, 40 x 40 inches, 2025) courtesy of Meyer Vogl Gallery

"CRAB SEASON: GROUP EXHIBITION"

/// JULY 11-AUGUST 1

This Meyer Vogl Gallery exhibit showcases new works from five artists—Marissa Vogl, Kathleen Jones, Lori Putnam, Marc Hanson, and Mac Ball—born under the Cancer zodiac sign. The collection explores qualities often attributed to the astrological sign while including a diverse array of artistic voices and techniques. *Meyer Vogl Gallery, 122 Meeting St. Monday-Saturday, 10am-5pm; Sunday, noon-4pm. Free. (843)805-7144, meyervogl.com*

Have a Blast!

Find festive area events to ring in Independence Day

Fireworks burst over Charleston Harbor from the USS Yorktown aircraft carrier on July 4th.

PHOTOGRAPH BY BEN CRUZAN/SHUTTERSTOCK

INDEPENDENCE DAY FIREWORKS

/// JULY 3

Head to The Joe to watch as the RiverDogs face off against the Myrtle Beach Pelicans. Stay through the ninth inning to watch the largest fireworks show of the season set to a medley of all-American music. *Joseph P. Riley Jr. Park, 360 Fishburne St. Thursday, 6:35pm. $110-$8. (843)577-3647, milb.com*

FABULOUS FOURTH IN THE CREEK

/// JULY 4

Hosted by the City of Goose Creek, this event includes live music, a variety of food vendors, free activities for kids, and a fireworks display. *Goose Creek Municipal Court, 519 N. Goose Creek Blvd., Goose Creek. Friday, 6:30-9:30pm. Free. (843)569-4242, cityofgoosecreek.com*

FIREWORKS & FREEDOM FESTIVAL

/// JULY 4

The Summerville Parks & Recreation Department presents an evening of fireworks for the whole family. *Gahagan Park, 515 W. Boundary St., Summerville. Friday, 5:30-9:30pm. Free. (843)871-6000, summervilleparks.com*

FOURTH OF JULY AT THE WATCH

/// JULY 4

Head up to rooftop of The Restoration hotel for this party at The Watch that includes all-you-can-eat barbecue and a great view of Charleston's annual fireworks display. *The Restoration Hotel, 75 Wentworth St. Friday, 7-11pm. $85-$30. (877)221-7202, therestorationhotel.com*

FOURTH OF JULY FIREWORKS ON FOLLY BEACH

/// JULY 4

Hit the "Edge of America" with family and friends to soak in fireworks set off on the west end of the island. Bring blankets or chairs to secure a spot in the sand, then stick around for the grand finale. *Folly Beach County Park, 1100 W. Ashley Ave., Folly Beach. Friday, 9:30pm. Free. (843)762-9960, visitfolly.com*

RED, WHITE, & BLUE FESTIVAL

/// JULY 4

The Sanctuary presents an evening of live music, outdoor activities, an obstacle course, and a buffet-style menu with all-you-can-eat cookout classics. Fireworks go off at 10 p.m. *The Sanctuary, 1 Sanctuary Beach Dr., Kiawah Island. Friday, 5-11pm. $129-$79. (800)654-2924, kiawahresort.com*

SUNSET & FIREWORKS CRUISE

/// JULY 4

Celebrate the holiday cruising the harbor aboard *The Palmetto* or *The Carolina Blue* for a 2.5-hour excursion. Spy the pyrotechnic show, and perhaps a dolphin or two, while enjoying refreshments, which can be purchased onboard or BYOB. *Maritime Center, 10 Wharfside St. Friday, 7:30pm. $80. (843)849-8687, sandlappertours.com*

PATRIOTS POINT FOURTH OF JULY FIREWORKS BLAST

/// JULY 4

Stop by Patriots Point to get a ringside seat to the city's fireworks display over Charleston Harbor. Live music, cocktails, and light bites will be offered on the flight deck of the USS *Yorktown*. *Patriots Point Naval & Maritime Museum, 40 Patriots Point Rd., Mount Pleasant. Friday, 7-10pm. $27-$16. (843)884-2727, patriotspoint.org*

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music, dance, & theater

YACHT ROCK REVUE

/// JULY 1 & 2

Visit The Windjammer to hear tunes inspired by sounds of the ’70s and ’80s. Yacht Rock Revue has risen from performing in bars to opening sold-out shows for respected artists such as John Oates and the late Eddie Money. The band released its first original album, *Hot Dads in Tight Jeans*, in February 2020. *The Windjammer, 1008 Ocean Blvd., Isle of Palms. Tuesday & Wednesday, 6pm. $65-$55. (843)886-8596, the-windjammer.com*

EDWIN MCCAIN

/// JULY 3

With chart-topping singles “I’ll Be” and “I Could Not Ask For More” anchoring a three-decade career, Edwin McCain returns to the stage playing tunes from *Lucky*, his first new album since 2011. Featuring 10 tracks, it contains blues, soul, and folk influences, as well as a duet with Old Dominion’s Matt Ramsey. *The Windjammer, 1008 Ocean Blvd., Isle of Palms. Thursday, 6pm. $45-$40. (843)886-8596, the-windjammer.com*

PARTY AT THE POINT: LANDSLIDE

/// JULY 3

This popular summer happy hour concert series features food trucks, beachfront views, and tunes. Jam out under the night sky to familar tracks such as “The Chain” and “Edge of Seventeen” from Fleetwood Mac tribute band Landslide. *Charleston Harbor Resort & Marina, 20 Patriots Point Rd., Mount Pleasant. Friday, 5pm. $20-$15. (843) 856-0028, partyatthepointcharleston.com*

YELAWOLF: “45”

/// JULY 3

Under his stage name, Alabama-born rapper Michael Wayne Atha has gained a following for his hip-hop mixtapes, taking inspiration from artists such as Run-DMC and Outkast. His latest release, the double album *War Story*, debuted in 2024. *The Refinery, 1640 Meeting Street Rd. Thursday, 7:30pm. $65-$40. therefinerychs.com*

STEEL PULSE

/// JULY 5

The Grammy-winning reggae band continues its landmark 50th-anniversary tour with a Lowcountry appearance. Led by David Hinds, Steel Pulse’s music has addressed racial injustice and human rights since 1975, resonating with generations of fans. *The Refinery, 1640 Meeting Street Rd. Saturday, 7:30pm. $60-$35. therefinerychs.com*

BEST BET

PHISH

/// JULY 11-13

Since 1983, American rock band Phish has grown a dedicated fan base with its musical improvisation and jam sessions. Phishheads can expect to hear hit songs from albums *Sigma Oasis*, *Billy Breathes*, and *Farmhouse*. *North Charleston Coliseum, 5001 Coliseum Dr., North Charleston. Friday-Sunday, 7:30pm. $233-$95. (843)529-5000, northcharlestoncoliseumpac.com*

LIVE AT FIREFLY: SHAKEY GRAVES

/// JULY 10

Rising from a humble beginning busking as a one-man band, Texas-born singer-songwriter Alejandro Rose-Garcia, better known as Shakey Graves, presents an energetic tour celebrating material from *And The War Came*, the 2014 release that established his distinctive blend of folk, blues, and rock. *Firefly Distillery, 4201 Spruill Ave., North Charleston. Thursday, 7pm. $57-$30. (843)557-1405, fireflydistillery.com*

QUEEN FLASH

/// JULY 12

Johnny Zatylny fronts this dynamic six-piece Queen tribute band that has delivered Freddie Mercury’s legendary stage persona with vocal precision and showmanship since 2000. The theatrical concert experience covers Queen’s legendary catalog of rock anthems, delivering a performance that stays faithful to the original band. *Charleston Music Hall, 37 John St. Saturday, 8pm. $110-$40. (843)853-2252, charlestonmusichall.com*

WOLF MASK

/// JULY 12

Doom Flamingo songwriter Ross Bogan released his first solo album, *Sunday Scaries*, under the moniker Wolf Mask in February. Backed by a jam quartet, Bogan crafts an engaging sound that ranges from ambient grooves to rocking anthems. *Charleston Pour House, 1977 Maybank Hwy. Saturday, 10pm. $20. (843)571-4343, charlestonpourhouse.com*

LUKE BRYAN

/// JULY 18

Since breaking through with 2011’s “Country Girl (Shake It For Me),” Luke Bryan has dominated the country music charts. The five-time ACM Entertainer of the Year has performed for more than 14 million fans worldwide while maintaining his high-profile judging role on *American Idol*. *Credit One Stadium, 161 Seven Farms Dr., Daniel Island. Friday, 7pm. $220-$54. (843)856-7900, creditonestadium.com*

JASON ISBELL & THE 400 UNIT

/// JULY 20

Having made his film debut in *Killers of the Flower Moon*, multitalented entertainer Jason Isbell comes to town performing material from his latest album, *Foxes in the Snow*, which earned critical acclaim for its emotional storytelling and musical craftsmanship. *Gaillard Center, 95 Calhoun St. Sunday, 7pm. $150-$79. (843)724-5212, gaillardcenter.org*

THE WALLFLOWERS

/// JULY 20

Expect an evening of rock classics during this concert from this veteran act led by songwriter Jakob Dylan. After a nine-year recording hiatus,

PHOTOGRAPH COURTESY OF NORTH CHARLESTON PERFORMING ARTS CENTER

BEST BET

PAUL REISER

/// JULY 19

Comedy veteran Paul Reiser presents an evening of observational stand-up drawing from decades in the entertainment industry. One of *Comedy Central*'s Top 100 Comedians of All Time, Reiser crafts material examining relationships, parenthood, and everyday situations with his signature delivery and timing. *Charleston Music Hall, 37 John St. Saturday, 8pm. $95-$35. (843)853-2252, charlestonmusichall.com*

PHOTOGRAPH COURTESY OF CHARLESTON MUSIC HALL

the band returned with *Exit Wounds*, an album that maintains its signature sound while exploring themes of transformation and resilience. The Wallflowers are known for 1996's breakthrough release *Bringing Down the Horse*. Special guest Jackson Melnick opens the show. *Charleston Music Hall, 37 John St. Sunday, 8pm. $125-$50. (843)853-2252, charlestonmusichall.com*

WIDELY GROWN

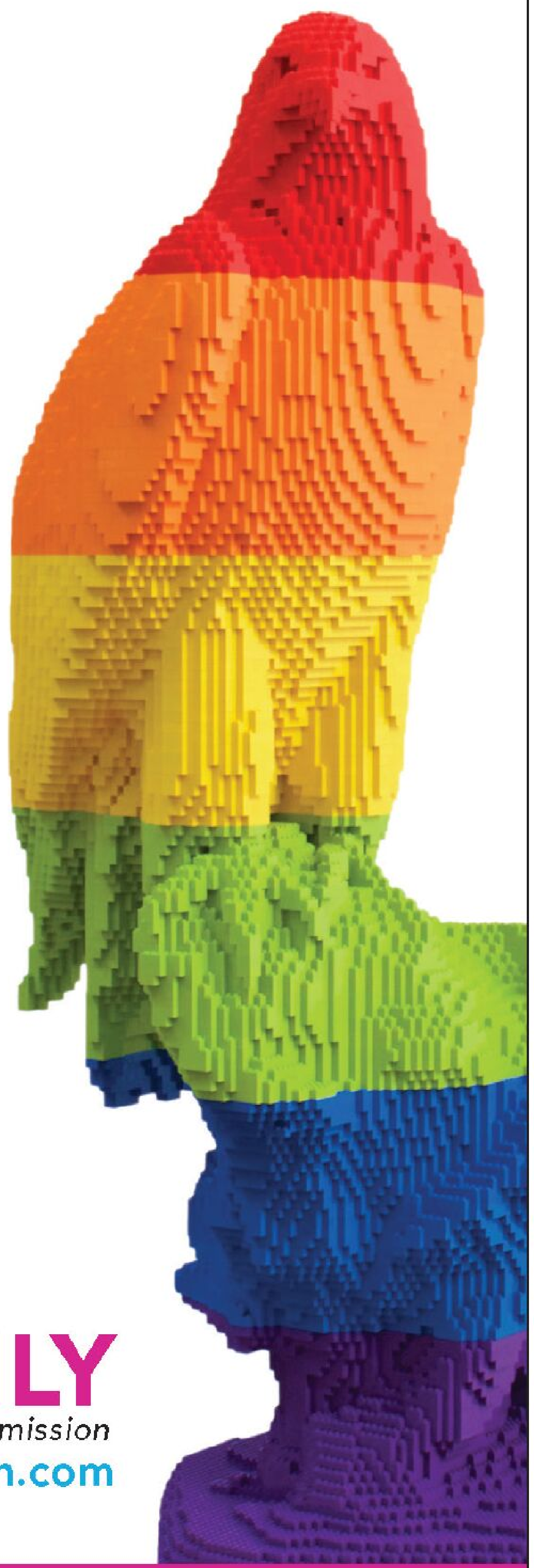
/// JULY 22

This vibrant alt-folk outfit has steadily gained attention since the release of its self-titled 2022 debut album, crafting an electrifying fusion of Americana, folk, rock, and bluegrass traditions. The band regularly brings a raw energy to live performances, seen on stages at Barefoot Country Music Festival and Maplewoodstock. *Charleston Pour House, 1977 Maybank Hwy. Tuesday, 6pm. $10. (843)571-4343, charlestonpourhouse.com*

CREED: "SUMMER OF '99"

/// JULY 24

See the reunited post-grunge powerhouse rock out under the stars in celebration of its second studio



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album, 1999's *Human Clay*, which produced the Grammy Award-winning hit "With Arms Wide Open," among the best-selling in US history. *Credit One Stadium, 161 Seven Farms Dr., Daniel Island. Thursday, 7pm. $625-$168. (843)856-7900, creditonestadium.com*

WILDERADO
/// JULY 25 & 26

Catch indie folk band Wilderado play tunes from its 2024 album, *Talker*. Formed by college students Max Rainier and Tyler Wimpee, the group has toured with notable acts including Band of Horses, Rainbow Kitten Surprise, and Lindsey Buckingham. *The Windjammer, 1008 Ocean Blvd., Isle of Palms. Friday, 6pm. $40-$30. (843)886-8596, the-windjammer.com*

SAL VULCANO
/// JULY 26

Best known for creating and starring in truTV's long-running hit *Impractical Jokers*, Staten Island native Sal Vulcano brings his relatable observational humor to the Gaillard stage. He released his debut solo comedy special, *Terrified*, on YouTube in 2024. *Gaillard Center, 95 Calhoun St. Saturday, 7pm. $105-$47. (843)724-5212, gaillardcenter.org*

BEST BET

NATE BARGATZE: "BIG DUMB EYES"
/// JULY 19

Rising comedy star Nate Bargatze's latest tour features his laid-back storytelling style and deadpan delivery. The Tennessee native has garnered acclaim for his Netflix special, *The Tennessee Kid*, as well as appearances on *The Tonight Show Starring Jimmy Fallon*. *North Charleston Coliseum, 5001 Coliseum Dr., North Charleston. Saturday, 3 & 7pm. $257-$52. (843)529-5000, northcharlestoncoliseumpac.com*

BEST BET

W. KAMAU BELL: "WHO'S WITH ME?"
/// JULY 11

Emmy Award-winning comedian and filmmaker W. Kamau Bell returns to stand-up with a show blending thoughtful commentary and wit. Bell has established himself as a respected cultural voice through his work on CNN's *United Shades of America*, as well as his *New York Times* best seller, *Do the Work: An Antiracist Activity Book*. *Charleston Music Hall, 37 John St. Friday, 7pm. $105-$25. (843)853-2252, charlestonmusichall.com*

MUMFORD & SONS
/// JULY 27

With literary-driven lyrics, a banjo-driven sound, and chart-topping hits, including "I Will Wait" and "Little Lion Man," this British quartet has been a defining voice in folk-influenced rock since its 2009 debut album, *Sigh No More*. The group released its first album in seven years, *RUSHMERE*, in March. *Credit One Stadium, 161 Seven Farms Dr., Daniel Island. Sunday, 7pm. $500-$88. (843)856-7900, creditonestadium.com*

arts & culture

DAVID ANTONIO CRUZ: "HAUNTME"
/// THROUGH JULY 26

From multidisciplinary artist David Antonio Cruz, this exhibition at the Halsey Institute of Contemporary Art explores themes of family, race, and queerness. Cruz's drawings are created with layers of ink washes under silhouettes of maps, foliage, and wax pencil figure drawings, portraying Black, Brown, and queer bodies in the Baroque-era seated portraiture style. *Halsey Institute of Contemporary Art, 161 Calhoun St. Monday-Wednesday & Friday-Saturday, 11am-4pm, & Thursday, 11am-7pm. Free. (843)953-4422, halsey.cofc.edu*

JOSHUA PARKS: "BORN IN WE: AFRICAN DESCENDANTS OF THE ATLANTIC WORLD"
/// THROUGH JULY 26

The Halsey Institute of Contemporary Art presents the first solo exhibit from local photographer and cultural worker Joshua Parks, whose works analyze the autonomy, survival, and cultural development of African descendants in the Lowcountry, the Caribbean, and West Africa. Parks uses sounds, artifacts, and photographs to share the collective memories of those who suffered enslavement and colonial oppression. *Halsey Institute of Contemporary Art, 161 Calhoun St. Monday-Wednesday & Friday-Saturday, 11am-4pm, & Thursday, 11am-7pm. Free. (843)953-4422, halsey.cofc.edu*

"OUR PET PROJECT"
/// THROUGH SEPTEMBER 14

The Gibbes Museum of Art presents this curated selection of works from its permanent collection, documenting how artists have captured the bond between humans and their pets. Works spanning

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ZELDA IN THE BACKYARD
/// JULY 24-26 & 30-31

This big-hearted production from Pure Theatre honors playwright Elyzabeth Gregory Wilder's late father. When protagonist Libby, portrayed by Camille Lowman (above), inherits a damaged Rolls-Royce named Zelda, she embarks on a journey to restore both the vehicle and her understanding of her family's past. Based on Wilder's own experiences, the play examines themes of love, loss, and emotional restoration. *Cannon Street Arts Center, 134 Cannon St. Thursday-Saturday, 7:30pm. $56-$50. (843)723-4444, puretheatre.org*

multiple mediums showcase diverse depictions of cats and dogs, from contemplative portraits to animated compositions. *Gibbes Museum of Art, 135 Meeting St. Monday-Saturday, 10am-5pm, & Sunday, 1-5pm. $12-$6. (843) 722-2706, gibbesmuseum.org*

"PICTURING FREEDOM: HARRIET TUBMAN & THE COMBAHEE RIVER RAID"
/// THROUGH OCTOBER 5

Learn about the untold story of the Combahee River Raid from the perspective of Harriet Tubman and the enslaved individuals she helped free in this collaborative exhibition at the Gibbes Museum of Art. Historian Edda Fields-Black's Pulitzer Prize-winning book, *Combee: Harriet Tubman, the Combahee River Raid, and Black Freedom during the Civil War*, provides thorough insight into the largest and most successful slave rebellion in the US, which took place along the blackwater river on June 2, 1863. This immersive exhibit, inspired by Fields-Black's research, recreates the journey of the freedom seekers through historic art objects, video works, and images from environmental photographer J Henry Fair. *Gibbes Museum of Art, 135 Meeting St. Monday-Saturday, 10am-5pm, Sunday, 1-5pm. $12-$6. (843)722-2706, gibbesmuseum.org*

"REIMAGINED FASHION: CREATIONS OF THE FUTURE"
/// THROUGH JANUARY 18

Experience a blend of historic artistry and modern creativity in the Textile Gallery of The Charleston Museum. Local designers were tasked with drawing inspiration from the museum's collection to create reimagined garments. *The Charleston Museum, 360 Meeting St. Monday-Saturday, 9am-5pm, & Sunday, 12pm-5pm. $30-$15. (843)722-2996, charlestonmuseum.org*

RED & BLUE NATURAL DYEING
/// JULY 5

This drop-in workshop invites Middleton Place visitors to discover natural dyeing techniques once used by enslaved people. The program focuses on colors symbolizing independence and freedom from British rule. Participants will create and take home a dyed fabric square. *Middleton Place, 4300 Ashley River Rd. Saturday, 11am-1pm. Free with admission. (843)556-6020, middletonplace.org*

LARRY MOORE: PRINCIPLES OF ABSTRACTION
/// JULY 11-14

Artist and author Larry Moore leads this four-day workshop focused on the seven tenets of design and the development of artistic voice. Open to all skill levels, the class includes creating works ranging from small studies to larger works using a variety of mediums, including acrylics, oil, and watercolor. *Meyer Vogl Gallery, 122 Meeting St. Friday-Monday, 9:30am-4:30pm. $745. (843)805-7144, meyervogl.com*

"BEYOND VAN GOGH" & "BEYOND MONET"
/// JULY 11-AUGUST 31

This traveling multimedia experience immerses viewers in famous works by Vincent van Gogh, including *Starry Night* and *Sunflowers*, as well as more than 400 pieces by Claude Monet. Watch as paintings are projected onto walls and flow from one screen to another, set to a symphonic score. *Festival Hall, 56 Beaufain St. Tuesday-Saturday, 10am-9pm, & Sunday, 10am-7pm. $30. (843)724-1196, beyondexhibitions.com*

SUMMER OF SOUL FILM SCREENING
/// JULY 15

Escape the summer heat with this free showing of Ahmir "Questlove" Thompson's directorial debut. The powerful, award-winning documentary captures the largely forgotten Harlem Cultural Festival of 1969. Likened to a "Black Woodstock," the

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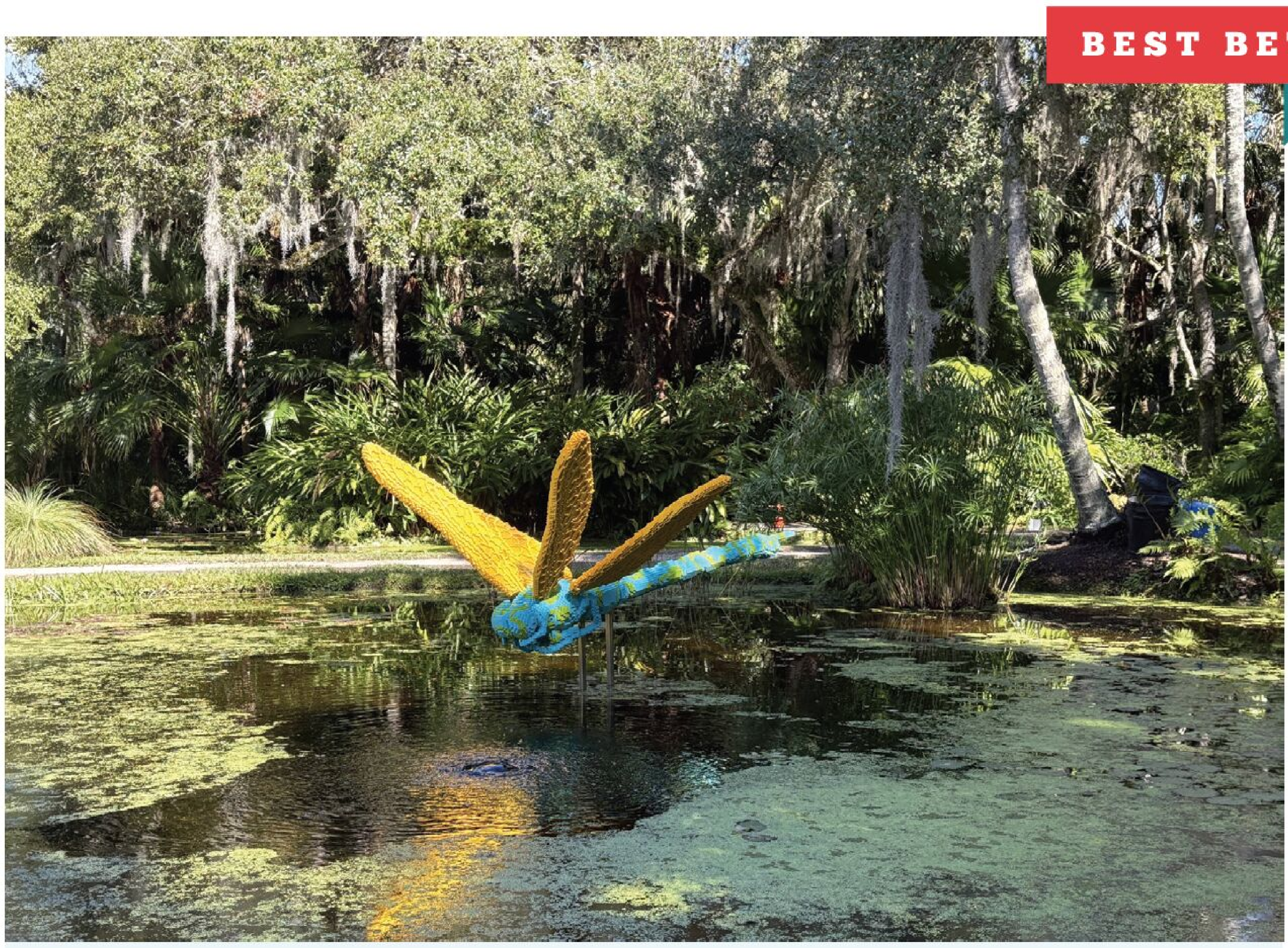

"NATURE POP!"
/// THROUGH AUGUST 15

Experience the natural beauty of Magnolia Plantation & Gardens in a new way this summer with an exhibition from artist Sean Kenney that includes more than 40 larger-than-life sculptures made from Lego bricks. Displays, which range from birds frozen in flight to giant insects, are placed throughout the property, showcasing relationships in nature. *Magnolia Plantation, 3550 Ashley River Rd. Monday-Sunday, 9am-5pm. $32-$14. (843)571-1266, magnoliaplantation.com*

PHOTOGRAPHS BY (LOWMAN) DAVID MANDEL & COURTESY OF (SCULPTURE) MAGNOLIA PLANTATION

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PHOTOGRAPH COURTESY OF BROOKGREEN GARDENS

SUMMER LIGHT: ART BY NIGHT

/// JULY 2, 5, 9, 12, 16, 19, 23, 26, & 30

View the grounds of Brookgreen Gardens in a new light during select summer evenings. As part of artist Craig Mitchell Smith's "Gardens of Glass" installation, 30 large-scale sculptures located throughout the grounds will become illuminated after dusk. Enjoy live musical performances, as well as a special pop-up in the Noble Gallery featuring smaller pieces by the artist. *Brookgreen Gardens, 1931 Brookgreen Dr., Murrells Inlet. Wednesdays & Saturdays, 6-10pm. $35-$30. (843)235-6000, brookgreen.org*

six-week celebration of Black history, culture, and fashion featured performances by Stevie Wonder, Nina Simone, Sly & the Family Stone, Gladys Knight & the Pips, and other legendary musical acts. *Halsey Institute of Contemporary Art, 161 Calhoun St. Tuesday, 7-9pm. Free. (843)953-4422, halsey.cofc.edu*

DANIEL SILVA: AN ART HEIST

/// JULY 24

Charleston Library Society hosts *New York Times* best-selling author Daniel Silva for a discussion on his latest thriller, *An Inside Job*, the 25th entry in his series following the exploits of Israeli spy and assassin Gabriel Allon. *Charleston Library Society, 164 King St. Thursday, 6-7pm. $50-$45. (843)723-9912, charlestonlibrarysociety.org*

THE LATEST FROM KAREN WHITE

/// JULY 24

In collaboration with Buxton Books and the Charleston Library Society, author Karen White presents her

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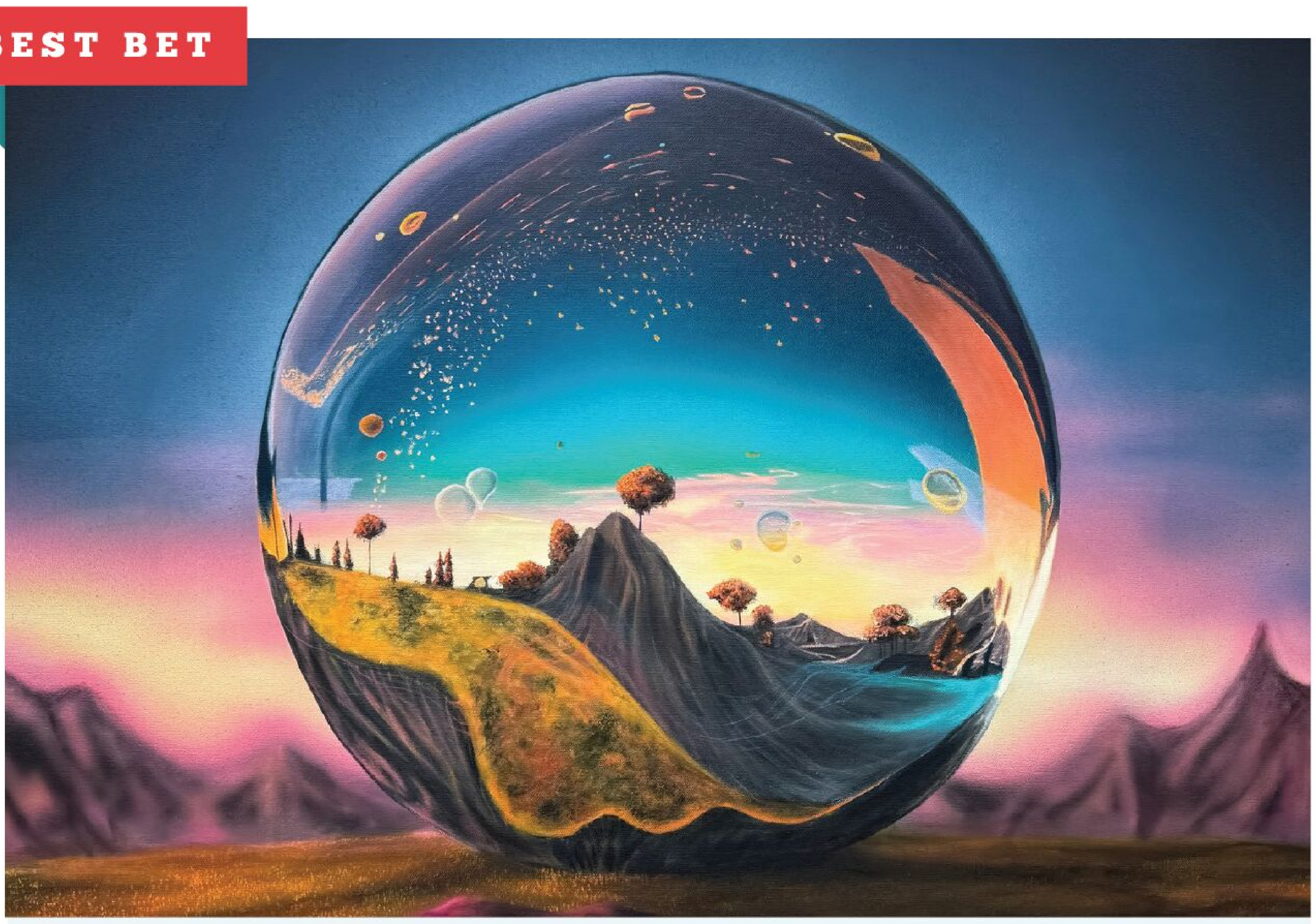

AURA BY SAM GRAINGER (ACRYLIC ON CANVAS, 36 X 36 INCHES, 2025) COURTESY OF THE VENDUE

"KINETIC"

/// THROUGH AUGUST 31

Located in the French Quarter, The Vendue hotel presents this dynamic group show that explores the concept of energy through sensory elements from hyperrealist sculpture Kazu Hiro, oil painter Alexandra Grounds, and other global artists. Elements such as light, motion, and color come into play in each creator's work, which range from psychedelic landscapes to an eight-foot-tall sculpture made with resin, steel, silicone, and human hair. *The Vendue, 19 Vendue Range. Daily, 8am-6pm. Free. (888)528-0725, thevendue.com*

latest beach-ready read set against the backdrop of the Lowcountry. Filled with family drama and mystery, *That Last Carolina Summer* follows Phoebe Manigault as she confronts her past and deals with strange premonitions. *Charleston Library Society, 164 King St. Wednesday, 6-7pm. $55-$45. (843)723-9912, charlestonlibrarysociety.org*

FREE VERSE POETS OPEN MIC NIGHT

/// JULY 25

Marcus Amaker, Charleston's first poet laureate, hosts his second open mic night of the season, offering community members the opportunity to read poems and other short personal writings. Interested speakers should sign up online before the event. *Public Works Art Center, 135 W. Richardson Ave., Summerville. Friday, 7pm. Free. freeversefestival.com*

SWEETGRASS FESTIVAL

/// JULY 26

Celebrate the rich history and culture of the Gullah people during this festival that includes food from local vendors, educational sessions, and performances by gospel groups, storytellers, and praise dancers. Children can enjoy face painting, water slides, and jump castles, while adults browse the wares of local artists and craftspeople. Don't miss the elevated A Taste of Sweetgrass Culture dinner event hosted by the African American Settlement Community Historic Commission in the Cooper River Room on July 25 at 6 p.m. *Mount Pleasant Memorial Waterfront Park, 99 Harry M. Hallman Jr. Blvd., Mount Pleasant. Saturday, 10am-3pm. Free, dinner tickets $100. (843)884-8517, experiencemountpleasant.com*

family

CHARLESTON RIVERDOGS

/// JULY 1-3, 8-13, & 29-31

Grab a hot dog and a cold beer and root for the home team as the Charleston RiverDogs start the month with a three-game homestand against the Myrtle Beach Pelicans. Later in the month, the Dogs will hit The Joe again to take on the Columbia Fireflies before going for a second round against the Pelicans. *Joseph P. Riley Jr. Park, 360 Fishburne St. Tuesday-Friday, 7pm; Saturday, 6pm; & Sunday, 5pm. $84-$53. (843)577-3647, milb.com*

KID TOURS: EAGER EAGLE

/// JULY 2

Ring in Independence Day by learning about the majestic bald eagle, as well as the other avian species that almost became the US national bird. *The Charleston Museum, 360 Meeting St. Wednesday, 3:30-4:30pm. Free with admission. (843)722-2996, charlestonmuseum.org*

COLONIAL GAMES

/// JULY 5

Step back in time with this family-friendly exploration of historical pastimes. Children of all ages can experience recreation from the colonial era through hands-on participation in games such as hoop rolling and stilt walking. Participants will also have opportunities to play with traditional toys such as spinning tops and yo-yos, providing insight into daily life during America's early years. *Middleton Place, 4300 Ashley River Rd. Saturday, 11am-1pm. Free with admission. (843)556-6020, middletonplace.org*

KID TOURS: UNDER SIEGE!

/// JULY 9

History-hungry kiddos can explore what happened during the 1781 Siege of Charleston, one of the longest battles of the Revolutionary War, then learn how to fire a cannon during this guided educational session. *The Charleston Museum, 360 Meeting St. Wednesday, 3:30-4:30pm. Free with admission. (843)722-2996, charlestonmuseum.org*

FAMILY DAY AT THE HALSEY

/// JULY 12

The Halsey Institute of Contemporary Art invites families to explore two exhibitions—David Antonio Cruz's "hauntme," which examines the intersectionality of queerness and race through multilayered drawings and paintings, and Joshua Parks's "Born in We: African Descendants of the Atlantic World," which uses photography, film, and sound to connect Afro-descendant communities across the Lowcountry, Caribbean, and West Africa—through guided tours and hands-on art activities. *Halsey Institute of Contemporary Art, 161 Calhoun St. Saturday, 10am-2pm. Free. (843)953-4422, halsey.cofc.edu*

JUNIOR NATURALIST: INSECT SAFARI

/// JULY 12

Young explorers can dive into the diverse world of crawly creatures during this educational safari session led by trained staff with Charleston County Parks. Participants ages eight through 12 will develop field research skills as they collect, observe, and release insects across various park habitats. *Palmetto Islands County Park, 444 Needlerush Pkwy., Mount Pleasant, Saturday, 10am-noon. $10. (843)795-4386, ccprc.com*

STORYTIME UNDER THE OAKS

/// JULY 12

Hosted by Middleton Place, this engaging hour-long program designed for preschool-aged children combines storytelling, crafts, and special

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CHARLESTON BATTERY HOME MATCHES

/// JULY 6, 19, & 26

Watch the Charleston Battery face off against three different teams during matches this month. After a battle with North Carolina FC, the Battery will take on Miami FC and the Tampa Bay Rowdies. *Patriots Point Soccer Stadium, 85 Patriots Point Rd., Mount Pleasant. Saturday, 7:30pm & Sunday, 5pm. $30-$15. charlestonbattery.com*

animal encounters. *Middleton Place, 4300 Ashley River Rd. Saturday, 9:30-10:30am. Free with admission. (843)556-6020, middletonplace.org*

KID TOURS: MIGHTY MAMMALS

/// JULY 16

Geared towards children ages 12 and under, this tour explores The Charleston Museum's extensive collection of animal specimens, providing a guide to the many animal species that call the Lowcountry home and those that used to walk the earth. *The Charleston Museum, 360 Meeting St. Wednesday, 3:30-4:30pm. Free with admission. (843)722-2996, charlestonmuseum.org*

DIARY OF A WIMPY KID

/// JULY 19-20 & 26-27

Jeff Kinney's wildly popular graphic novel series comes to life in this hilarious musical adaptation. The production follows middle-schooler Greg Heffley as he navigates the treacherous social landscape of adolescence, attempting to climb the popularity ladder. With music and lyrics by Michael Mahler and Alan Schmuckler, this family-friendly show transforms Kinney's illustrations into a theatrical experience that resonates with audiences of all ages. *Dock Street Theatre, 135 Church St. Saturdays, 11am & 2pm, Sundays, 1pm & 4pm. $46. (843)579-3100, charlestonstage.com*

KID TOURS: CRAFTING CLAY

/// JULY 23

This educational session focuses on the contributions of enslaved potter Dave Drake, who was known for inscribing poetry on his works. After exploring the collection, participants will be able to make their own clay creation. *The Charleston Museum, 360 Meeting St. Wednesday, 3:30-4:30pm. Free with admission. (843)722-2996, charlestonmuseum.org*

KID TOURS: BEACH BUDDIES

/// JULY 30

Learn about creatures that dwell in the sand and surf during the last of The Charleston Museum's summer Kid Tours series. Kiddos can get answers to questions about sea shells, sharks, and other ocean specimens while exploring items from the collection. *The Charleston Museum, 360 Meeting St. Wednesday, 3:30-4:30pm. Free with admission. (843)722-2996, charlestonmuseum.org*

outdoors

MOUNT PLEASANT FARMERS MARKET

/// JULY 1, 8, 15, 22, & 29

Discover delicious finds outside Moultrie Middle School on Tuesdays. Check the seasonal crop calendar online, and browse baked goods, butcher cuts, homemade preserves, and other goodies. *Moultrie Middle School, 645 Coleman Blvd., Mount Pleasant. Tuesdays, 3:30-7pm. Free. (843)884-8517, experiencemountpleasant.com*

CHARLESTON FARMERS MARKET

/// JULY 5, 12, 19, & 26

Start the weekend off strolling through Marion Square where vendors sell everything from fresh produce to handmade jewelry and artwork. While enjoying the fresh air, grab lunch or snacks from multiple food trucks and vendors. *Marion Square, Charleston. Saturdays, 8am-2pm. Free. (843)724-7305, charlestonfarmersmarket.com*

CHARLESTON SPRINT TRIATHLON SERIES RACE 2 & 3

/// JULY 6 & JULY 27

The popular triathlon series continues this month, offering two races each consisting of a 600-yard freshwater swim, 12-mile bike ride, and 5K flat run. *James Island County Park, 871 Riverland Dr. Sunday, 7am. $72-$66. (843)795-4386, ccprc.com*

BEST BET

MUSIC ON THE GREEN CONCERTS

/// JULY 5, 11, 18, & 25

The popular free outdoor concert series continues its 20th anniversary season with four musical acts playing feel-good tunes ranging from Motown and beach music to oldies and radio hits. The month begins with eight-piece act Continental Divide, followed by The Rising Tide, Color The Night, Me and Mr. Jones, and Silverton. *Freshfields Village, 165 Village Green Ln., Kiawah Island. Fridays, 6-9pm. Free. freshfieldsvillage.com*

PHOTOGRAPHS BY (CONCERT) MATTHEW PEACOCK &
COURTESY OF (SOCCER FIELD) CHARLESTON BATTERY

BEST BET

PHOTOGRAPH COURTESY OF CHARLESTON COUNTY PARKS

YOUTH TRIATHLON

/// JULY 26

James Island County Park hosts this annual multisport event featuring age-appropriate distances for young athletes. Participants ages seven to 10 can complete a 100-yard swim, three-mile bike, and one-mile run, while those aged 11 to 15 tackle increased distances. Registration includes a finisher medal that grants free entry to Splash Zone water park on race day. *James Island County Park, 871 Riverland Dr. Saturday, 7:15am. $55. (843)795-4386, ccprc.com*

STARLIGHT YOGA

/// JULY 10

This evening stretching session welcomes all skill levels to practice under the night sky. The peaceful beach setting provides a natural backdrop as participants move through poses guided by experienced instructors. Each attendee receives a glow-in-the-dark item to take home after the session. *Folly Beach County Park, 1100 W. Ashley Ave., Thursday, 7:30-8:30pm. $14-$12. (843)555-1234, ccprc.com*

REGGAE NIGHTS SUMMER CONCERT SERIES

/// JULY 11

The sounds of traditional roots reggae band Well Charged fills the summer air during this popular concert series. Bring blankets or chairs for a relaxing evening of vibes under the stars. *James Island County Park, 871 Riverland Dr. Friday, 8-11pm. $15. (843)795-4386, ccprc.com*

DANCING ON THE COOPER

/// JULY 18

This waterfront dance series returns with the lively

MEET ONE OF OUR CHARLESTON MAKERS

PHOTOGRAPHS (RICE SPOON, TEAPOT, & PORTRAIT) BY PAUL CHENEY

NAME: Kaminer Haislip

HOMETOWN: Aiken; moved to Charleston 20 years ago

HER BUSINESS: I am a contemporary silversmith and jewelry designer. My handcrafted metalwork includes functional home objects, jewelry, and custom commission pieces in silver and gold. All of my work is unified by elegant forms, clean lines, and impeccable craftsmanship.

HER TALENT & INSPIRATION: I create original designs utilizing techniques that have been used for centuries. Inspired by Charleston's extensive silversmithing tradition, I am dedicated to carrying forth that legacy.

ON HER BUSINESS'S GROWTH & SUCCESS: Over the past 20 years, I have handcrafted a wide variety of objects and jewelry, including my work as an artist and custom pieces for clients. Success, for me, is crafting original objects that have longevity due to their classic aesthetic. The Charleston Museum recently acquiring my silver Charleston Rice Spoon was an incredible honor. It now is in the company of 18th century Charleston rice spoons made by historic silversmiths. I hope it, too, will be similarly appreciated 300 years from now.

LEARN MORE: kaminerhaislip.com

SCAN THE CODE
to watch Kaminer's video and
those of other Charleston Makers,
or to find out how to become one.

charleston magazine

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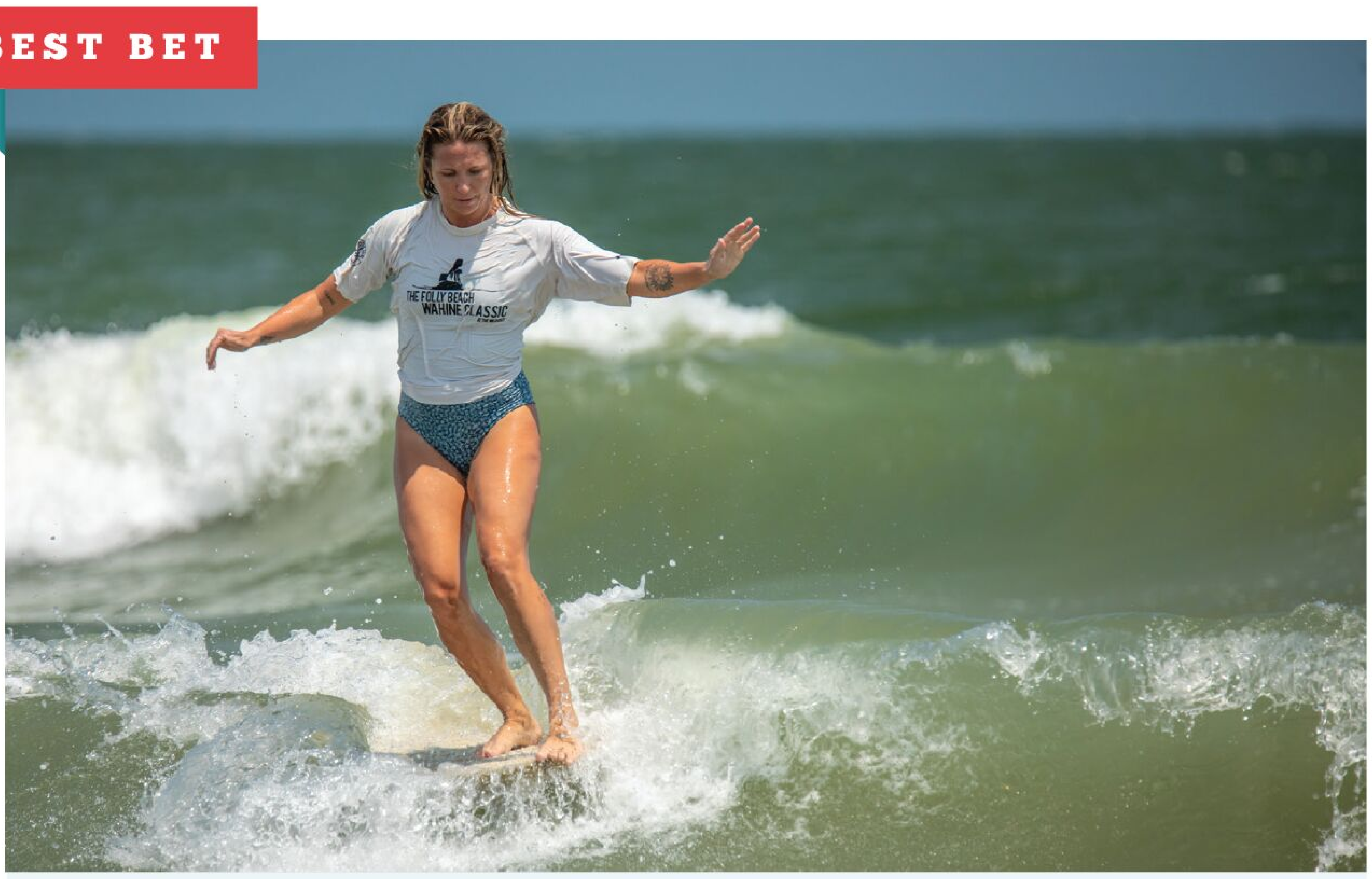

PHOTOGRAPH BY FRANZISKA LEWIS PHOTOGRAPHY

FOLLY BEACH WAHINE CLASSIC

/// JULY 26 & 27

South Carolina's all-women's surf contest returns. Swing by The Washout to watch more than 250 competitors face off in a wide range of divisions, including shortboard, longboard, and bodyboard. The Wahine Classic aims to empower women with a weekend of competition and fun, while raising funds and awareness for water-related nonprofit organizations. *The Washout, 1550 E. Ashley Ave., Folly Beach. Saturday, 7-11:30am, & Sunday, 8-11:30. $100-$35. follywahine.com*

rhythms of Shem Creek Boogie Board. Enjoy classic beach music and oldies while taking in sweeping harbor views and the illuminated silhouette of Charleston's iconic bridge. *Mount Pleasant Pier, 71 Harry M. Hallman Jr. Blvd., Mount Pleasant. Friday, 7-10pm. $15-$10. (843)795-4386, ccprc.com*

IOP BEACH RUN

/// JULY 19

Head to Isle of Palms to work up a sweat while enjoying scenic ocean views. Adult participants can sign up for a 5K or 10K trek, with one-mile, half-mile, and 100-yard fun run options for children ages four to 14. *The Windjammer, 1008 Ocean Blvd., Isle of Palms. Saturday, 8am. $40-$10. (843)886-8294, iop.net*

charitable events

WARRIOR SURF FOUNDATION COMMUNITY CELEBRATION

/// JULY 13

For its 10th anniversary celebration, the Warrior Surf Foundation presents this public party at Low Tide Brewing that includes live music, food trucks, and a bounty of beer. One dollar from every pint sold will be donated to the foundation, which provides surf therapy, yoga, and wellness sessions to veterans dealing with post-service transition challenges such as PTSD. *Low Tide Brewing, 2863 Maybank Hwy., John's Island. Sunday, 1-4pm. Free. warriorsurf.org*

I HAVE A VOICE GALA

/// JULY 19

Hosted by the local chapter of GiGi's Playhouse, a national nonprofit that offers free programming and resources to families of children with Down syndrome, this black-tie fête includes live and silent auctions, an open bar, live music, dancing, and a photo booth. *Charleston Marriott Hotel, 170 Lockwood Dr. Saturday, 6-10:30pm. $225-$225, free for individuals with Down syndrome. (843)310-2415, gigisplayhouse.org*

SUNRISE FOR SEA TURTLES

/// JULY 27

This early-morning adventure offers insight into loggerhead sea turtle conservation at Cape Romain National Wildlife Refuge. Participants will depart by boat before sunrise to reach Boneyard Beach on Bulls Island, where they'll join naturalists in searching for turtle tracks, demonstrating how conservation teams identify and protect thousands of sea turtle nests each season. Proceeds support the Sea Turtle Program through the Coastal Expeditions Foundation. *Garris Landing, 498 Bulls Island Rd., Awendaw. Sunday, 5am. $125. (843)884-7684, coastalexpeditions.com*

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WATER'S EDGE INN
WENTWORTH MANSION
WYNDAM VACATION RENTALS

charleston estate marketplace

SPECIAL ADVERTISING FEATURE

29 1/2 STATE STREET, B

french quarter

Embrace classic Charleston charm in this renovated 1800's flat, featuring original floors, exposed brick, and abundant natural light. Modern comforts include a chef's kitchen, spacious living area, and private bedroom. Relax on the balcony with the sounds of St. Philip's bells—all just steps from downtown's best dining, art, and history. ***988 square feet, 1 bedroom, 1 bath; $998,000***

Text 29state to 59559 for info and photos.

Contact: *Belinda Hodgson*
Phone Number: *(508) 237-3608*
Website: *www.loislaneproperties.com*

LOIS LANE PROPERTIES

2137 WAPPOO DRIVE

riverland terrace

This charming stucco cottage in the coveted Riverland Terrace neighborhood is situated on a generous lot with plenty of room to add on and/or enlarge the existing home. The house has a large, updated kitchen with granite counters, an oversized primary suite on the second floor, and boasts one of the prettiest garden spaces in the neighborhood. ***2,068 square feet, 3 bedrooms, 2 baths; $1,199,000***

Contact: *Mary Lou Wertz*
Phone Number: *(843) 822-2500*
Website: *www.maisonchs.com*

MAISON REAL ESTATE

7 LOGAN STREET F

south of broad

This beautiful and newly renovated condo seamlessly blends historic charm with modern luxury. From the brand new designer kitchen, and spa-like bathroom, to the refinished floors, and the updated entryway, every inch of this home has been thoughtfully transformed with luxury finisheds and fixtures, creating a bright, open space perfect for modern living. This home comes with off-street parking.

868 square feet, 2 bedrooms, 1 baths; $879,000

Contact: *Mary Lou Wertz*
Phone Number: *(843) 822-2500*
Website: *www.maisonchs.com*

MAISON REAL ESTATE

104 PINE WATERS LANE

summerville

Meticulously maintained and semi-custom-built, this Charleston single-style home in the upscale Pineland Village neighborhood features a spacious open floor plan with a gourmet kitchen, screened-in porch, and private fenced yard on nearly a quarter-acre lot near historic downtown Summerville. ***2,567 square feet, 4 bedrooms, 3 baths; $589,000***

Text 104pine to 59559 for info and photos.

Contact: *Keelin Love*
Phone Number: *(843) 224-2194*
Website: *www.loislaneproperties.com*

LOIS LANE PROPERTIES

278 MEETING STREET

downtown

This renovated, commercial building stands in the heart of downtown Charleston. Bright and inviting, it has prime frontage on Meeting Street, with tandem parking for two oversized vehicles. It is in move-in ready condition for a variety of businesses. Recent improvements include all new electical, plumbing, and HVAC, as well as hardwood flooring, impact rated windows, a custom kitchenette, new paver garden patio, and more. ***1,068 square feet, commercial property; $1,349,000***

Contact: *Mary Lou Wertz*
Phone Number: *(843) 822-2500*
Website: *www.maisonchs.com*

MAISON REAL ESTATE

916 SAVANNAH HIGHWAY

west ashley

Currently operating as a salon, this commercial building in the heart of West Ashley is ideal for a variety of businesses. Featuring 16 parking spaces, a large reception area, staff workroom, and a half bath, the building is on 0.3 acres with 76 feet of road frontage. In one of Charleston's most heavily trafficked areas, perfect for an assortment of businesses, including a retail or office space, medical practice, or service based operation. ***1,319 square feet, commercial property; $2,395,000***

Contact: *Mary Lou Wertz*
Phone Number: *(843) 822-2500*
Website: *www.maisonchs.com*

MAISON REAL ESTATE

charleston estate marketplace

SPECIAL ADVERTISING FEATURE

3173 HUGH BENNETT DRIVE

➔ john's island

A beautifully maintained home with a heated saltwater pool in the gated Sea Island Preserve. This residence offers an open-concept floor plan, a dedicated office, formal dining room, and versatile loft. The luxurious primary suite features dual walk-in closets and a spa-inspired bathroom. Enjoy outdoor living with dual porches and a fully fenced backyard. ***3,095 square feet, 4 bedrooms, 3.5 baths; $975,000***

Contact: *Kelly Ryan Revis*
Phone Number: *(843) 754-0807*
Website: *www.danielravenelsir.com*

Daniel Ravenel
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INTERNATIONAL REALTY

26 BEACHWOOD EAST

➔ isle of palms

This beautifully appointed beachside retreat is nestled within the exclusive, gated community of Wild Dunes Resort. This home offers an ideal blend of comfort, luxury, and coastal charm. Designed with a reverse floor plan to maximize stunning ocean views, the main living spaces are elevated, allowing you to take in the sights and sounds of the Atlantic. ***3,920 square feet, 5 bedrooms, 3.5 baths; $3,450,000***

Contact: *Mark Mitchell, Lisa Mitchell*
Phone Number: *(843) 847-7980, (843) 864-4601*
Website: *www.dunesproperties.com*

dunes properties

34 FORMOSA DRIVE

➔ james island

Tucked into a private, lush lot in Wappoo Heights, this home offers vaulted ceilings, garden views, and a light-filled upstairs studio perfect for a suite, office, or gym. With three bedrooms, serene outdoor spaces, and charm throughout, it's a true hidden gem. Lease-back needed through September 1, 2025. ***3,196 square feet, 3 bedrooms, 3 baths; $1,725,000***

Contact: *Priscilla Shumway, Jack Hurley*
Phone Number: *(843) 425-1850, (843) 607-2510*
Website: *www.dunesproperties.com*

dunes properties

3924 REGAL OAK LANE

➔ john's island

Nestled in the exclusive Gift Plantation community, this custom-built home offers refined Lowcountry living on a serene lot. Features include Brazilian cherry hardwood floors, vaulted ceilings, a gourmet kitchen with GE Monogram appliances, and a spacious primary suite. Enjoy tranquil pond views and a six-car garage. ***4,178 square feet, 5 bedrooms, 4 baths; $1,495,000***

Contact: *Stacie Brown*
Phone Number: *(843) 364-8441*
Website: *www.danielravenelsir.com*

Daniel Ravenel
Sotheby's
INTERNATIONAL REALTY

5 MARINERS CAY DRIVE

➔ folly beach

Fully renovated and move-in ready, this updated Mariners Cay condo offers stunning Folly River views, designer finishes, and a bright open layout. Enjoy resort-style amenities, privacy in a gated community, and walkable access to Folly Beach. ***1,340 square feet, 2 bedrooms, 2.5 baths; $615,000***

Contact: *Kain Slowikowski*
Phone Number: *(843) 847-9639*
Website: *www.dunesproperties.com*

dunes properties

5146 PARK CREEK AVENUE

➔ north charleston

This gated cul-de-sac townhome features an open layout, private backyard, and stylish kitchen with charcoal soapstone quartz countertops. Upstairs, the owner's suite includes tray ceilings and a walk-in shower. Offering $2,000 toward buyer's closing costs. ***1,506 square feet, 3 bedrooms, 2.5 baths; $317,000***

Contact: *Vannessa Carter, Grace Harrison*
Phone Number: *(423) 967-0087, (423) 956-0131*
Website: *www.dunesproperties.com*

dunes properties

charleston estate marketplace

SPECIAL ADVERTISING FEATURE

12 ORANGE STREET

south of broad

On one of the most coveted and quiet streets South of Broad, 12 Orange Street is a masterfully restored historic residence. Every detail of this home reflects a love of its historic architecture while the updates make a seamless transition to today's style of living. The living spaces of this Charleston single have many windows and French doors which face south making for light filled interiors overlooking a beautiful Sheila Wertimer, of Wertimer and Cline, designed parterre garden. Original heart pine floors and eight historic mantels were preserved to honor the home's architectural heritage. ***3,973 square feet, 4 bedrooms, 4 baths; $8,375,000***

Contact: *Robertson Allen*
Phone: *(843) 442-6534*
Website: *TheCassinaGroup.com*

CASSINA
THE CASSINA GROUP, LLC
REAL ESTATE

840 FORREST DRIVE

daniel island

This rare four-bedroom marshfront home is surrounded by marshfront and water views. It's a perfect example of island living with elevated construction and a screened porch on the back overlooking the marsh. It features four bedrooms, three full baths, and it is just a golf cart ride to Daniel Island. ***2,286 square feet, 4 bedrooms, 3 baths; $925,000***

Contact: *Brad Williams*
Phone Number: *(843) 789-0734*
Website: *www.lifestylerealestatesc.com*

LIFESTYLE
REAL ESTATE

22 SHEPPARD STREET

downtown

Step into timeless Charleston charm reimagined with modern luxury. This meticulously restored circa-1895 home offers a chef's kitchen with a 9-foot quartzite island. Just steps from Upper King Street, parks, and pickleball courts, this turnkey gem blends heritage and high-end living. ***817 square feet, 2 bedrooms, 2 baths; $995,000***

Contact: *Kim McElman*
Phone Number: *(843) 683-9098*
Website: *www.KimMcElman.com*

HARBOUR & HOMES
REAL ESTATE

1750 ION AVENUE

sullivans island

On a quiet, tucked-away street on Sullivan's Island, 1750 Ion Avenue is a beautifully restored historic home just steps away from a rarely used, short beach access point. Built on high ground in 1900 by the Army Corps of Engineers, this 6,000 square foot residence has been thoughtfully restored and updated, skillfully blending timeless character with sophisticated modern luxuries to offer the best of Sullivan's past and present. The home's charm is undeniable from the moment you arrive. From the historic soaring 11' pressed tin ceilings, restored heart pine floors, elegant fireplaces, and generous porches shaded by grand oaks and palms. ***6,059 square feet, 6 bedrooms, 5.5 baths; $10,000,000***

Contact: *Jimmy Dye*
Phone: *(843) 452-6482*
Website: *TheCassinaGroup.com*

CASSINA
THE CASSINA GROUP, LLC
REAL ESTATE

120 LOON DRIVE

summerville

A beautiful home in The Ponds, one of the most highly sought after communities in the Summerville area, featuring a formal dining room and a large bonus room. ***3,038 square feet, 4 bedrooms, 4 baths; $529,900***

Contact: *Cynthia Williams*
Phone Number: *(843) 860-9998*
Website: *www.lifestylerealestatesc.com*

LIFESTYLE
REAL ESTATE

16 VISTA BOULEVARD W, ST.

helena island

This homesite backs to a peaceful nature area in Bay Pointe Vistas, a gated community of 44 custom homesites. Towering live oaks, tall pines, and a Southern coastal vibe surround you. Enjoy an 18-acre saltwater pond. This lot can be combined with Lot 14 for a homesite just over 1.25 acres. ***0.63 acre lot; $59,000***

Contact: *Kim McElman*
Phone Number: *(843) 683-9098*
Website: *www.KimMcElman.com*

HARBOUR & HOMES
REAL ESTATE

charleston

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charleston magazine

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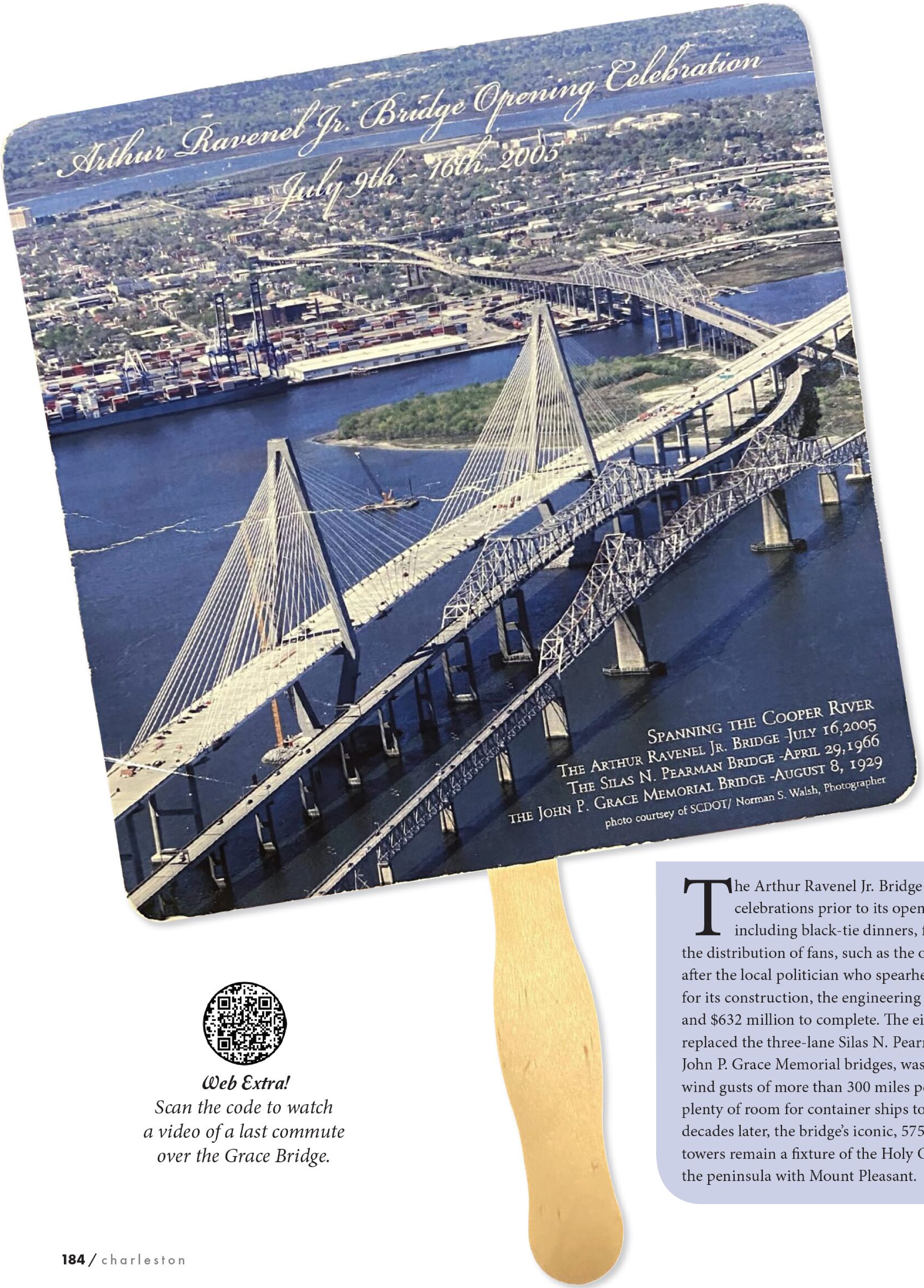
(flashback)

Bridging the Gap


Arthur Ravenel Jr. Bridge Opening Celebration
July 9th - 16th, 2005
Spanning the Cooper River
The Arthur Ravenel Jr. Bridge -July 16,2005
The Silas N. Pearman Bridge -April 29,1966
The John P. Grace Memorial Bridge -August 8, 1929
photo courtsey of SCDOT/ Norman S. Walsh, Photographer

The Arthur Ravenel Jr. Bridge garnered a week of celebrations prior to its opening on July 16, 2005, including black-tie dinners, fireworks displays, and the distribution of fans, such as the one pictured. Named after the local politician who spearheaded the campaign for its construction, the engineering marvel took four years and $632 million to complete. The eight-lane span, which replaced the three-lane Silas N. Pearman and two-lane John P. Grace Memorial bridges, was designed to withstand wind gusts of more than 300 miles per hour while leaving plenty of room for container ships to pass underneath. Two decades later, the bridge's iconic, 575-foot-tall diamond towers remain a fixture of the Holy City's skyline, connecting the peninsula with Mount Pleasant. —***Holly Roberts***

Web Extra!
Scan the code to watch
a video of a last commute
over the Grace Bridge.

IMAGE COURTESY OF SOUTH CAROLINA HISTORICAL SOCIETY

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